



## Domaines des Capes, Les Ocres des Dentelles, AOC Gigondas, Rouge, 2021

AOC Gigondas, Vallée du Rhône, France

The Estate is the property of the Daniel family since 1753.

### PRESENTATION

Located in the Dentelles de Montmirail at 300m of altitude, the vineyards are planted with Grenache and Syrah on clay and limestone.

### WINEMAKING

Traditional vinification. Fermentation in stainless steel tanks at controlled temperatures.

### AGEING

Ageing in vats for 8 to 10 months

### VARIETALS

Grenache noir 75%, Syrah 25%

### TECHNICAL DATA

Residual Sugar: inférieur à 2 g/l

15 % VOL.

### SERVING

16-18°C

### TASTING

Ripe black fruit, liquorice, and herbs such as thyme, rosemary, and fresh bay leaf.

### FOOD PAIRINGS

Lamb, beef and stewed vegetables.

### REVIEWS AND AWARDS



Or  
Concours des vins d'Orange Or



15/20

"Strawberry nose, liquorice. The palate is primary with firm tannins and dark fruits. [...]"  
Jancis Robinson

**JEB DUNNUCK**

88-90/100

"[...] medium body, and a balanced, charming style"  
Jeb Dunnuck, Jeb Dunnuck



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ABUSE OF ALCOHOL IS DANGEROUS FOR YOUR HEALTH. DRINK RESPONSIBLY.

