



Réserve des Capes, Les Ogres des Dentelles, AOC Gigondas, Rouge, 2024

AOC Gigondas, Vallée du Rhône, France

PRESENTATION

In the heart of the Dentelles de Montmirail, Réserve des Capes reveals the full expression of the Gigondas terroir. Rooted in the clay soils, the Grenache and Syrah vines give this wine remarkable depth and fullness.

THE VINTAGE

2024 has been full of weather challenges. Spring brought disease pressure, summer droughts reduced yields, and heavy rains in September added to the difficulties. Even so, the great quality of the wines reflects the skill, dedication, and great adaptability of our Artisans winegrowers and winemakers.

WINEMAKING

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

AGEING

Ageing in vats for 8 to 10 months

VARIETALS

Grenache noir, Syrah

TECHNICAL DATA

Residual Sugar: inférieur à 2 g/l

SERVING

14-16°C

TASTING

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

FOOD PAIRINGS

Lamb, beef and stewed vegetables.



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