

**DOMAINE
DES CAPES**



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Domaine des Capes, AOC Cotes Du Rhône, Rouge, 2019

AOC Côtes du Rhône, Vallée du Rhône, France

THE WINE

Owned by the Daniel family since 1753, the estate is located in the Dentelles de Montmirail at an altitude of 300 metres. The vineyard has a fine terroir that protects the vines from disease and guarantees pure, natural wine. The Daniel family knows a thing or two about viticulture since they have been growing vines for generations. Their wine is powerful and generous.

TERROIR

This Côtes du Rhône is grown on clay-limestone soil that accounts for its personality.

VINIFICATION

The greatest of care has been taken in making this Côtes du Rhône, combining the best of traditional and modern methods. In charge of perpetuating the estate's identity, our cellar master ferments the juice in temperature-controlled stainless steel vats to preserve its fruity aromas.

VARIETALS

Grenache noir 53%, Syrah 47%

TASTING NOTES

This powerful, full-bodied wine shows beautiful aromatic complexity (red and black fruit).

FOOD PAIRINGS

It is ideal with delicatessen salads, cheese, and red meat.

SPECIFICATIONS

Alcohol content: 14 % vol.

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Domaine des Capes, AOC Gigondas, Rouge, 2019

AOC Gigondas, Vallée du Rhône, France

THE WINE

Owned by the Daniel family since 1753, the estate is located in the Dentelles de Montmirail at an altitude of 300 metres. The vineyard has a fine terroir that protects the vines from disease and guarantees pure, natural wine. The Daniel family knows a thing or two about viticulture since they have been growing vines for generations. Their wine is powerful and generous.

TERROIR

This Gigondas is grown on clay-limestone soil that accounts for its personality.

VINIFICATION

The greatest of care has been taken in making this Gigondas, combining the best of traditional and modern methods. In charge of perpetuating the estate's identity, our cellarmaster ferments the juice in temperature-controlled stainless steel vats to preserve its fruity aromas.

AGEING

The wine is then aged for 8-10 months to add aromatic complexity and intensity.

VARIETALS

Grenache noir 76%, Syrah 24%

TASTING NOTES

It features a wide range of flavours, including very ripe black fruit, liquorice, and herbs such as thyme, rosemary, and fresh bay leaf.

FOOD PAIRINGS

It is ideal with lamb, beef and stewed vegetables.

SPECIFICATIONS

Alcohol content: 15 % vol.

REVIEWS AND AWARDS



2020

Or

Concours des vins d'Orange Or



17+/20

Jancis Robinson

