

## DOMAINE DES CAPES



Laure Daniel & Fils

### RED



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ARTISAN VIGNERON  
AFFILIATION D'ORIGINE PROTÉGÉE  
Artisans Vignerons



## • CRU GIGONDAS •

### • ETHIC & FAIR

Growing grapes organically is important, but saving the planet is even more so! Our artisan winegrowers therefore decided to deepen their commitment by joining the Vignerons en Développement Durable («Winegrowers for Sustainable Development») association. Rhonéa is fully responsible for their wines from the vine to the glass and committed to ethical and equitable practices.



### • GRAPE VARIETIES\*\*



Grenache & Syrah.

### • TERRAIRE



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

### • WINEMAKING & AGEING METHODS

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

### • 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.

### • SOMMELIER'S SUGGESTIONS

It is ideal with lamb and beef. It is preferable to decant the wine an hour before serving at cool room temperature. Best enjoyed when 8-10 years old.

### • AWARDS



Price of Excellence	Vineries Nationales	2017
<b>GOLD</b>	Concours général Agricole Paris	2017
<b>SILVER</b>	Concours des vins Orange	2017
<b>SILVER</b>	Concours des Vins d'Avignon	2016
<b>16/20</b>	Jancis Robinson	2015

No contractual illustration. Available in 2017.

228 route de Carpentras - 84190 BEAUMES DE VENISE - FRANCE  
Contact@rhonea.fr - www.rhonea.fr

\*\* Varietals and blending could change from one vintage to another.  
Please come back to us if you need more detailed informations.