

DAME JEANNE red

APPELLATION

AOP Languedoc Pic Saint Loup

GRAPE VARIETIES

Syrah, Grenache, Mourvedre

IDEAL DRINKING TEMPERATURE

15 - 16°C

IDEAL FOOD ACCOMPANIMENTS

Aperitifs, spicy dishes, poultry, white and red meats, grilled meats, chocolate desserts...

AGEING

3 to 5 years

SOIL AND SUB-SOIL TYPE

Chalky-clay on marly sub-soils.

AVERAGE AGE OF THE VINES

20 years

HARVEST CONDITIONS

Mechanical harvesting after sorting on the vine.

VINIFICATION / MATURING

Traditional vinification with temperature control and long maceration period.
Ageing in tank only

ABV 14% vol

150 cl

75 cl

50 cl



A gentle, sweet encounter with woodland berries and spicy aromas, the red hue of Dame Jeanne exalts the soft, fresh and delicate fragrances of our garrigue scrubland populated by green oaks. Created from the marriage of the three essential Pic Saint Loup grape varieties – Syrah, Grenache and Mourvedre – this wine is the perfect accompaniment throughout a meal, from white meats to a chocolate dessert. Savoured it as you would a moment of sharing, in any season.

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