



## DOMAINE DE L'OLIVETTE RED 2015

Château de Caraguilhes Vin de Pays des Coteaux de Cabrerisse

### Soil

Clay-limestone

### Localisation

Terroir de Boutenac – Coteaux de la Cabrerisse

### Culture

ECOCERT certification – organic wine since 1987

### Cépages

40% Grenache, 40% Merlot, 20% Syrah

### Tasting :

**Eye** Bright colour with glints of violet, typical of a youthful wine

**Nose** An expressive nose characterised by red fruits, predominantly strawberry and raspberry. The wine, still young, has a touch of mint which brings a welcome freshness.

**Bouche** A soft, clean attack with great length. The freshness, typical of this vintage and of our terroir, is clearly present, and balances beautifully the stronger fruit flavours. Appetising, subtle, easy to drink, the Olivette red 2015 is made to share with friends.

### Tips on service

Perfect to drink now

Decant an hour before serving

Serve at around 14°C

### Food and wine matching suggestions

Coq au vin, grilled rabbit, roast pork with prunes, roast chicken, or with charcuterie as an aperitif.



Château de Caraguilhes  
11220 St Laurent de la Cabrerisse, France  
Tel: +33 4 68 27 88 99  
E: [chateau@caraguilhes.fr](mailto:chateau@caraguilhes.fr)