



SOLUS RED 2017

Château de Caraguilhes Appellation Corbières Boutenac

Soil Clay-limestone, rocky hillside

Location Terroir de Boutenac

Culture Ecocert certification – wine made with organic grapes since 1987

Grape varieties 40% Mourvèdre, 30% Carignan, 30% Syrah. Hand-picked grapes. 65% vinified for 10 months in French oak barrels. 35% vinified in concrete vats.

Tasting :

Eye Deeply concentrated in colour, with purple glints on the edge of the glass.

Nose Intense aromas of blackcurrant and wild blackberries. These are followed by wonderfully melting notes of rosemary, cardamom and liquorice which contribute balance complexity. The very definition of the flavours of the Mediterranean landscape.

Mouth Great mouthfeel, superbly balanced and very seductive, the Solus has all the freshness associated with our *terroir*. Bold fruit, velvety tannins and good concentration. The three grape varieties, each one perfectly adapted to our site, combine beautifully to create a wine with a strong and individual personality. The 2017 has similar characteristics to the 2015, with a bit more freshness in the blend. The Mourvèdre and the Carignan lend great finesse to this classy and elegant wine.

Tips on service

Decant 2 hours before and serve at around 15°. The wine keeps beautifully, but is also perfectly accessible now.

Food and wine matching suggestions

Quail with truffles, entrecôte steak, rabbit with plums, pork with caramel sauce, *confit de canard*, fine cheeses, smoked duck, beef wagyu. The satiny fruit of the Solus red means it can also be enjoyed on its own.



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