SOLUS RED 2018

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 varietals 40% Carignan, 35% Mourvèdre, 25% Syrah. Hand-picked grapes. 65% vinified for 10 months in French oak barrels. 35% vinified in concrete vats.

Tasting :

Eye Deep concentrated colour, with purple flashes on the edge of the glass.

Nose Intense aromas of dark fruits: blackberry, blackcurrant, cherry. These are followed by wonderfully melting notes of tobacco, spice and liquorice, delivering gorgeous complexity. A synthesis 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 Mourvèdre and the Carignan lending 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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