SOLUS WHITE 2019

Château de Caraguilhes Appellation Corbières

Sols Limestone scree with rounded stones

Location Terroir de Boutenac, altitude 150-200m

Culture ECOCERT certification – wine made with organic grapes since 1987

Grape varieties 80% Grenache blanc, 20% Roussanne

Vinified and aged for 9 months in French oak (demi-muid)

Tasting notes

Eye A pale yellow wine, bright and clear, showing freshness and elegance.

Nose The white Grenache has a unique character and an elegant complexity, with seductive aromas of lemon, apricot and grapefruit. After aeration, it is the minerality which comes to the fore, with subtle notes of white flowers and redcurrants. As the Solus gains power it reveals a certain distinctive purity through notes of fresh almonds and toasted bread.

Palate Rounded and vibrant, with a long mineral finish, a perfect expression of the Boutenac terroir.

Tips on serving Decant for an hour, and serve between 12° and 14°C – not too cold or the wine will not show its full complexity.

Food and wine matching suggestions Rock lobster in aspic, coquilles St Jacques, sole with wild mushrooms, foie gras with quince jelly… or our favourite, turbot *en croûte* with herb butter.

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