



## **CLASSIQUE ROSE 2016**

Château de Caraguilhes Appellation Corbières

### **Soil**

Clay-limestone, rocky hillside

### **Location**

Terroir de Boutenac, Saint Laurent de la Cabrerisse

### **Culture**

ECOCERT certification, organic wine since 1987

### **Grape Varietals**

35% Syrah, 30% Cinsaut, 25% Grenache and 10% Mourvèdre.

### **Tasting**

**Eye:** A lovely strong pink with mauve tints on the edge of the glass, clear and bright with a nicely concentrated colour.

**Nose:** A nose both charming and intense, with aromas of gooseberry, cherry and sherberr. Discreet mineral notes.

**Palate:** A rounded, well-balanced wine showing both freshness and structure. Strong fruit flavours are particularly pronounced on retro-olfaction. This year's Classique is a beautifully seductive and generous rosé with a good structure and body, a wine to savour, displaying all the freshness of the 2016 vintage.

### **Tips on service**

Ready to drink now, and suitable for drinking until spring 2018.

Serve chilled to 11°C. This wine is perfect to drink on hot summer days.

### **Food and wine matching suggestions**

Stuffed tomatoes, roast pork with rosemary, roast veal with cherry tomatoes, fish tajine, red mullet and olive tapenade, grilled salmon, bbq lamb chops.



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)