



CLASSIQUE ROSE 2017

Château de Caraguilhes Appellation Corbières

Soil

Clay-limestone, rocky hillside

Location

Terroir of 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, clear and bright with a nicely concentrated colour.

Nose: Intense and appealing, with aromas of gooseberry, cherry and acid drops. 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, displaying all the freshness of the 2017 vintage.

Tips on service

Suitable for drinking until spring 2019. Serve chilled to 11°C.

This wine is perfect to drink on hot summer days.

Food matching suggestions

Stuffed tomatoes, roast pork with rosemary, roast veal with cherry tomatoes, grilled red tuna, goats' cheese with herbs.

