



## LES GOURGOULES 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

50% Syrah (carbonic maceration and traditional fermentation),  
25% Carignan (carbonic maceration), 15% Grenache noir  
(traditional), 10% Mourvèdre

### Tasting

**Eye:** Deep and dense ruby red colour displaying a nice concentration with glints of violet at the edge of the glass.

**Nose:** Concentrated aromas of black fruits and tapenade, with undertones of nutmeg and pepper. The complex nose lends maturity to the wine, and this 2016 vintage is the epitome of all that represents the mediterranean.

**Palate:** The silky attack, with notes of pepper, blackberry and black olive, compliments beautifully the robust quality of the wine. The tannins contribute a good structure and balance. Les Gourgoules is fresh and zesty, a modern expression of our ancient terroir.

### Tips on service

To benefit fully from the bouquet of this beautifully structured wine, open an hour before serving. Serve at 15-16°C.

### Food and wine matching suggestions

Duck with olives, roast pork with prunes, grilled Toulouse sausage, cold meats, roast beef, grilled lamb... or on its own.



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