



LA FONT BLANCHE 2018

Château de Caraguilhes Appellation Corbières

Soil

Stony clay-limestone

Location

Terroir de Boutenac, Saint Laurent de la Cabrerisse

Culture

ECOCERT certification, organic wine.

Grape Varietals

65% Roussanne, 20% Marsanne, 15% Grenache Blanc

10% vinified in French oak barrels.

Tasting

Eye: A bright, clear white wine with glints of pale yellow.

Nose: Lovely white fruit flavours with a good mineral splash.

Aromas of almond flowers, white peaches and apricot are underpinned by hints of citrus fruits, characteristic of our terroir.

Palate: Silky, rounded and beautifully delicate. Citrus fruits with hints of acacia and fennel, plants indigenous to this area.

Beautifully balanced and with great length.

Tips on service

Decant an hour before serving to appreciate fully the bouquet.

Serve between 12 and 14°C .

Food and wine matching suggestions

Seafood gratin, bouillabaisse, scallops with citrus fruits, fillet of line-caught monkfish, goats' cheese with fennel, or alone with friends..



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