CARA DE CARAGUILHES 2018

Château de Caraguilhes Appellation Corbières

Soil Clay-limestone, rocky hillside

Location Grenache des Pâtres, Mourvèdre Bouletière just outside St Laurent de la Cabrerisse

Culture ECOCERT certification – organic wine since 1987

Grape varieties 70% Grenache, 20% Grenache gris, 10% Mourvèdre

Tasting :

Eye Beautiful pale pink with mauve glints on the edge of the glass. The colour matches the delicacy on the nose and in the mouth. **Nose** Very aromatic, revealing floral notes from the start, followed by the refreshing acidity of grapefruit and peaches, plus a discrete minerality.

Palate Refined and elegant, the Cara de Caraguilhes is a perfect combination of softness and structure and a faithful expression of our terroir.

Tips on serving Ready now, but good to drink until spring 2020. Serve cold at 12°C. A perfect wine for hot summer days, on special occasions, as well as for less formal evening drinks.

Food matching suggestions Stuffed tomatoes, roast veal with cherry tomatoes, grilled fresh tuna, goats' cheese with herbs, or on its own with friends…

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