



TIAN RAN 2019 PARCELLE L'OLIVETTE

Château de Caraguilhes IGP AUDE Côteaux de la Cabrerisse

Soil Limestone from the Miocene era

Location *Terroir* of Boutenac, 140 m altitude, orientation north/north-west

Culture Organic wine - Ecocert certification since 1991

Grape varieties, vinification and maturation 100% Cinsault from the vineyard named L'Olivette. Grapes are destemmed and crushed, then matured for 2 months in concrete vats, after which the wine is bottled. No added sulphites (SO₂T<4 ; SO₂L<3).

Tasting:

Eye Delicate colour with hints of violet

Nose Intense notes of rose. The nose then opens up a little more to produce more subtle aromas of peony and raspberry.

Palate Delicate, fruity and generous at the same time. More intense than the 2018, but still suave and with a strong Mediterranean identity. This is pure Cinsault in all its aromatic glory.

Tips on service

Serve around 14°C

Food and wine matching suggestions

Iberico pork chops with thyme, rosemary-braised chicken, pasta with parma ham, or on its own under the pergola...



Château de Caraguilhes
11220 St Laurent de la Cabrerisse, France
Tel: +33 4 68 27 88 99
E: chateau@caraguilhes.fr