



CLASSIQUE ROSE 2018

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 50% Grenache, 30% Grenache gris, 20% Syrah

Tasting:

Eye A lovely fresh pink, clear and bright

Nose Intense and appealing, with aromas of gooseberry, cherry and acid drops. Discreet mineral notes

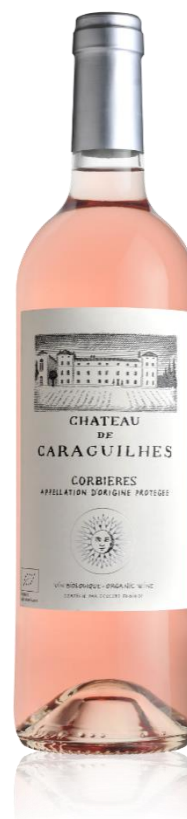
Palate A rounded, well-balanced wine showing both freshness and structure. Aromatic red fruit flavours. A beautifully generous, seductive rosé, rounded and elegant, a great pleasure to drink

Tips on service

Suitable for drinking until spring 2020. Serve chilled to 11°C. This wine is perfect to drink on hot summer days

Food matching suggestions

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



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