



LES GOURGOULES 2019

Château de Caraguilhes Appellation Corbières

Soil Clay-limestone, rocky hillside

Location Terroir de Boutenac, Saint Laurent de la Cabrerisse

Culture ECOCERT certification – wine made with organic grapes since 1987

Grape Varietals 40% Grenache, 40% Syrah, 40% Carignan

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 gorgeous red wine is the epitome of all that the Mediterranean represents.

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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