

GLOUGLOU DES GOURGOULES 2022

IGP Pays d'OC

Soil Sandy clay-limestone

Location Terroir of Languedoc

Culture Wine made from organic grapes

ECOCERT certification since 1987

Grape varieties Viognier 40%, Vermentino 30%, Colombard 30%

Tasting

Eye Beautifully clear, a very pale golden color with tints of green, revealing a lovely freshness.

Nose Very expressive with lemony notes.

Palate Lovely Freshness

The light, aromatic roundness comes from the Viognier grape, while the Colombard and Vermentino contribute the body. An easy-drinking wine, ideal to share with friends.

Tips on service

Perfect to drink now. Serve at around 12°.

Food and wine matching suggestions

Grilled mussels, monkfish with fennel, oysters, or on its own as an aperitif.



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