



L'ÉCHAPPEE BELLE 2018

Château de Caraguilhes Appellation Corbières Boutenac

Soil Clay-limestone, hillside position with large rounded stones

Location Terroir de Boutenac, at an altitude of 150-200 m, North-north-west facing

Culture Organically grown grapes with no pesticides or herbicides. Wine made with organic grapes. Ecocert certification since 1987 – Biodyvin and Demeter.

Grape varieties 70% Carignan, 30% Mourvèdre. Carbonic maceration of the Carignan from the St Jean parcel of land, and the Mourvèdre from the La Tour vineyard, vinified together. Matured for 6 months in vats and for 2 years in bottle

Tasting :

Nose Very concentrated with notes of blackberry, black pepper and liquorice.

Palate The idea behind L'Echappée Belle is a different approach to the Carignan which grows so easily on our *terroir*, focussing on the benefits of our organic methods since forty years.

This wine, purebred, taut and crisp, has its own personality, impossible to find elsewhere. The balance and depth of flavour will carry L'Echappée Belle into the 10 years to come.

Tips on service Serve between 16°

Food and wine matching suggestions Quails with truffles, entrecôte steak, coq au vin, lamb en croûte with thyme. The chef Marc Schwall even suggests pairing with dark chocolat..



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