



LA FONT BLANCHE 2022

Château de Caraguilhes Appellation Corbières

Soil Stony clay-limestone

Location Terroir de Boutenac, Saint Laurent de la Cabrerisse

Culture Biodynamie

ECOCERT certification since 1987, BIODYVIN, DEMETER

Grape Varietals 50% Roussanne, 30% Grenache Blanc, 20% Vermentino
5% vinified in French oak barrels

Tasting

Eye A bright, clear white wine with glints of pale yellow.

Nose Lovely white fruit flavours with a good mineral splash. Aromas of almond flowers, white peaches and apricot are underpinned by hints of citrus fruits, characteristic of our terroir.

Palate Silky, rounded and beautifully delicate. Citrus fruits with hints of acacia and fennel, plants indigenous to this area. Beautifully balanced and with great length.

Tips on service

Decant an hour before serving to appreciate fully the bouquet. Serve between 12 and 14°C

Food and wine matching suggestions

Seafood gratin, bouillabaisse, scallops with citrus fruits, fillet of line-caught monkfish, goats' cheese with fennel, or on its own with friends.



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