



TIAN RAN 2022

PARCELLE : L'OLIVETTE

IGP AUDE Côteaux de la Cabrerisse

Soil Limestone from the Miocene era

Location Terroir of Boutenac, 140 m altitude, orientation North/North-West

Culture Wine made with organic grapes
Ecocert certification since 1991 – Biodyvin - Demeter

Grape varieties, vinification and maturation 100% Cinsault from the vineyard named L'Olivette. Grapes are destemmed and crushed, then matured for 3 months in concrete vats, after which the wine is bottled. No added sulphites.

Tasting

Eye Delicate colour with hints of violet. Hint of lightness.

Nose Ethereal with notes of thyme and rosemary, touches of toasted bread. The nose then opens up a little more to produce more subtle aromas of peony and raspberry.

Palate Delicate, fruity and generous at the same time. A candid and juicy wine. This Cinsault opens up without any reserves.

Tips on service

Serve around 14°C

Food and wine matching suggestions

Iberico pork chops with thyme, rosemary-braised chicken, pasta with parma ham, or on its own under the pergola...



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