



LE TROU DE L'ERMITE 2021

Château de Caraguilhes Appellation Corbières Boutenac

Soil Stony clay-limestone

Location Terroir de Boutenac, Saint Laurent de la Cabrerisse

Culture Biodynamie

ECOCERT certification since 1987 – BIODYVIN - DEMETER

Grape Varietals 30% Carignan, 30% Grenache, 30% Syrah, 10%

Mourvèdre 50% aged for 6 months in French oak barrels (pre-used for the Solus).

Tasting notes

Nose Wonderful aromas of fruity freshness, redolent of blackberries and liquorice. With aeration, the wine reveals greater complexity, with hints of rosemary and raspberry.

Palate A fantastic fruity attack, underlined by notes of black fruit and black olive. The freshness on the palate delivers all the personality of this wine. Soft tannins and a long-finished fresh fruit define this 2021 vintage.

Tips on service

- ◇ Ready to drink now but can be kept in cellar for 6-7 years
- ◇ Decant 1 hour before drinking
- ◇ Serve around 15°C

Food and wine matching suggestions

Provençal lamb, roast beef with olives, quail in truffle sauce, grilled duck with thyme



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