



GLOUGLOU DES GOURGOULES RED 2022

Appellation Languedoc Protégée

Soil Sandy clay-limestone

Location Terroir of Corbières and Minervois

Culture Wine made with organic grapes

ECOCERT certification since 1987

Grape varieties 40% Grenache Noir, 20% Carignan, 25% Syrah,
15% Cinsault

Tasting

Eye The deep dense color displays a good concentration, with the violet glints on the edge of the glass signaling the lively youthfulness of this wine.

Nose Lovely intense nose offering gorgeous fruity aromas; raspberry and blackcurrant are underpinned with a hint of cherry. The complexity lends a certain maturity to this young wine.

Palate Silky attack with notes of crushed raspberry and burlat cherry. The tannins provide a great structure reinforcing the balance of the wine. Bags of personality. Easy to share

Tips on service

Benefit fully from this rich, fruity wine by opening an hour before drinking to maximize the bouquet.

Serve at around 15-16°C

Food and wine matching

Duck with olives, roast pork with prunes, Aberdeen Angus beef ribs, duck breast, roast beef, grilled lamb chops...



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