



## SOLUS WHITE 2022

Château de Caraguilhes Appellation Corbières

**Sols** Limestone scree with rounded stones on the edge of plateaux

**Location** Terroir de Boutenac, altitude 150-200m

**Culture** ECOCERT certification – wine made with organic grapes since 1987

**Grape varieties** 65% Grenache blanc, 35% Roussanne

Champs du château parcel.

Vinified and aged for 9 months in French oak. 80% of the volume in demi-muid and 20% in amphoras .

### Tasting notes

**Eye** A pale yellow wine, bright and clear, showing freshness and elegance.

**Nose** The white Grenache has a unique character and an elegant complexity, with seductive aromas of lemon and almond flower. After aeration, it is the minerality which comes to the fore, with subtle notes of fennel and redcurrants. As the Solus gains power it reveals a certain distinctive purity through notes of fresh almonds and toasted bread.

**Palate** Rounded and vibrant, with a long mineral finish, a perfect expression of limestone soil.

**Tips on serving** Decant for an hour, and serve between 12° and 14°C – not too cold or the wine will not show its full complexity.

**Food and wine matching suggestions** Rock lobster in aspic, coquilles St Jacques, sole with wild mushrooms, foie gras with quince jelly... or our favourite, turbot *en croûte* with herb butter.



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