



SOLUS RED 2022

Château de Caraguilhes Appellation Corbières Boutenac

Soil Clay-limestone, rocky hillside

Location Terroir de Boutenac

Culture Biodynamie

Ecocert certification since 1987- Biodyvin - Demeter

Grape varietals 45% Carignan, 25% Mourvèdre, 30% Syrah.

Hand-picked grapes. 65% vinified for 10 months in French oak barrels.

35% vinified in concrete vats.

Tasting :

Nose Intense aromas of dark cherry and savage blackberry.

Black forest flavours exalte toasted coffee notes.

Delicate melted notes of fresh thyme appear in second nose

Mouth The palate is soft, fresh and well-balanced

The three grape varieties, each one perfectly adapted to our site, combine beautifully to create a wine with a strong and individual personality.

A solar vintage where Carignan takes up more space and brings all his tension.

Tips on service

Decant 2 hours before and serve at around 15°. The wine keeps beautifully, but is also perfectly accessible now.

Food and wine matching suggestions

Quail with truffles, entrecôte steak, rabbit with plums, pork with caramel sauce, *confit de canard*, fine cheeses, smoked duck, beef wagyu. The satiny fruit of the Solus red means it can also be enjoyed on its own.



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