

## **FRANCE**

## Chateau de Caraguilhes

## **CORBIERES**

## 2022 Noctambule





The History

From the beginning, Caraguilhes covered an area of some 600 unbroken hectares. Remarkably, over the course of history, the domain of Caraguilhes has remained intact. Centuries later in 1958, Lionel Faivre, an established winemaker in Algeria, took over Caraguilhes with the ambition of making authentic wine with organic grapes. An environmentalist, Lionel pioneered natural farming and winemaking practices by employing sustainable organic techniques. His refusal to use chemical fertilizers, herbicides and insecticides was almost unheard of at the time. Nearly thirty years later, he completed the final transformation of Caraguilhes into full organic production.



The Grape

60% Grenache Blanc/Gris, 40% Roussanne



**Tasting Note** 

Wine of orange hue, infused tea color. Almond nose and grapefruit bark dominate a first nose. Flavors of white flowers and yellow peach then fill the aromatic. Full mouth palate, structured and silky with beautiful freshness. Citrus fruits: orange peel and grapefruit are present, accompanied by nuance of fennel and peach.