Carretal

Red - AOC Minervois

No added sulphites.

TERROIR

Clay-limestone soil at an altitude of 150 to 200 meters. Haut-Minervois Causse.

GRAPE VARIETIES

A blend of three traditional Minervois varieties: Syrah, Grenache Noir and Carignan, with Syrah predominating.

VINIFICATION

Gentle vinification, extraction only by pumping over, long macerations of 4 to 6 weeks, aged in vats for 18 months.

TASTING

This intense wine is made from the most expressive plots of the estate, where the garrigue permeates the wine with spicy notes.

A superb ruby robe, with notes of black fruit, blackcurrant and blackberry on the nose.
The palate is round and full, with spices that reflect well its terroir and a peppery finish.

IDEAL WITH

Salmis of guinea fowl, coq au vin, beef ribs. To be enjoyed between 17 and 20°C.

AGING

From 3 to 8 years.

REVIEWS & HONOURS

2024 tasting notes - Decanter.com
by Natalie Earl

Decanter

"A dense fug of black fruit, with touches of laurel and a flinty, smoky ember note. There's a real rocky note, stones and minerals under high pressure. The structure is huge and firm, and the acidity rushes in like a bite into a tart plum."

Carretal 2022, AOC Minervois
Rating: 93/100

Domaine Cailhol Gautran - Hameau de Cailhol - 34210 Aigues-Vives - Mail: gautran@orange.fr - Phone: +334 68 91 26 03