



CHÂTEAU DES A D O U Z E S

FAUGÈRES

La vieille



The Château des Adouzes is located in the medieval village of Roquessels in the heart of the AOP Faugères. The appellation is exclusively made up of one of the most sought-after terroirs in the world, schist.

Cuvée made from an almost century-old Carignan vine planted in 1929 and affectionately nicknamed "La Vieille".

It is blended with a little Syrah from the same tenement.



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APELLATION : AOP Faugères

GRAPES : 90% carignan 10% syrah

SOILS: "La Vieille" plot planted in 1929 on a schist hillside in the middle of the scrubland.

WINEMAKING : Traditional vinification with daily pumping over and vatting for 15 days. Ageing in concrete vats.

TASTING NOTES : Nice nose of red fruits and spices, the palate is intense and concentrated with silky tannins. It is balanced by the characteristic freshness of Carignan.

SERVING : Drink within 3 to 8 years. Serve at 16-17°C with grilled red meat, mature cheeses or simply by the fire with good friends!

OUR ENGAGEMENTS : we have a global approach:

- virtuous agriculture
- preservation of biodiversity
- reduction in our CO₂ emissions

