



# CHÂTEAU DES A D O U Z E S

FAUGÈRES

## LE TIGRE, blanc



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.

The White Tiger comes from a north-facing plot, at an altitude of 300m, planted with Roussanne, Rolle and Grenache Blanc.

It is a fruity wine with a nose of white flowers and the minerality characteristic of schist terroirs.



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**APPELLATION** : AOP Faugères

**GRAPES** : 35% rolle, 35% grenache blanc, 30% roussanne.

**SOILS** : Parcel selection.  
Shale slopes at an altitude of 300m.

**WINEMAKING** : The grapes are harvested by hand, in small boxes, at optimum ripeness.

The three grape varieties are picked together, destemmed, pressed and vinified in the traditional way in vats. Particular attention is paid to the development and protection of the floral and fruity aromas of this fine white wine.

The wine is then aged for 6 months on fine lees in vats and partly in barrels.

**TASTING NOTES** : Golden yellow colour with green reflections. On the nose, the wine opens with aromas of white flowers, apricot and a hint of acacia honey. The palate is full and greedy and the wine reveals notes of fresh pear and almond.

**SERVING** : to be drunk within 3 years, with grilled fish, oysters au gratin au gratin or mature cheeses.

**OUR ENGAGEMENTS** : we have a global approach:

- virtuous agriculture
- preservation of biodiversity
- reduction in our CO<sub>2</sub> emissions



Jancis Robinson  
17.5

