



# CHÂTEAU DES A D O U Z E S

FAUGÈRES

## LE TIGRE, rouge



The Château des Adouzes is located in the medieval village of Roquesseles 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 alchemy of our traditional grape varieties on this exceptional terroir offers us concentrated, mineral and fresh grapes.

The Tigre is a wine of character, elegant, which does not leave you indifferent



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**APPELLATION :** AOP Faugères

**GRAPES :** 35% carignan, 35% grenache noir, 30% syrah.

**SOILS:** côteaux de schiste entre 200 et 400m d'altitude.

**WINEMAKING:** The grapes are harvested by hand, in small boxes, at optimum ripeness. The grape varieties are vinified separately in the traditional way with total destemming. Vatting lasts between 20 and 30 days. The wines are then blended and aged in vats for 12 months before being bottled.

**TASTING :** Intense ruby red colour. On the nose, aromas of blackcurrant and raspberry dominate as well as spicy and peppery notes. Beautiful structure on the palate, balanced by the freshness of the schist terroir.

**SERVING :** Drink within 3 years, with roast meat, barbecue or mature cheeses.

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

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



*Terre de Vins*  
« A retenir  
absolument »



Jancis Robinson  
17/20

