



CHÂTEAU DES A D O U Z E S

FAUGÈRES

LE TIGRE, rosé



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 Tigre rosé 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 : 90% grenache, 10% mourvèdre.

SOILS : côteaux de schiste à 300m d'altitude.

WINEMAKING : Mechanical harvesting at night to avoid oxidation.

The grapes are destemmed and then pressed directly. The juices are then cold settled before ageing for 6 months on fine lees.

TASTING : pale pink colour. A fresh and fruity wine, it reveals notes of redcurrant, spices and white flowers.

SERVING : Drink within 2 years. Enjoy it simply as an aperitif, with a salad of tomatoes, basil and olive oil or a dessert of roasted nectarines with honey.

OUR ENGAGEMENTS : we have a global approach:

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

