



GABRIELLA

IMPORTERS AND DISTRIBUTORS OF FINE WINES

CHÂTEAU DES ADOUZES LE TIGRE FAUGÈRES



ORIGIN

AOP Faugères, South of France.

GRAPE VARIETALS

35% Carignan, 35% Grenache Noir, 30% Syrah

VINIFICATION

Manual harvest at optimal maturity. Carignan is vinified with whole-cluster carbonic maceration in order to extract intense aromas and flavors. Syrah is vinified traditionally with destemming and 20-30 days of vatting. The wines are aged in tanks for 12 months. Blending and bottling are done at the Château.

PAIRING NOTES

Serve with roasted or grilled meats, barbecue or spaghetti bolognese.

TASTING NOTES

Intense ruby red color. Cassis and raspberry on the nose with hints of pepper and spice. Good structure and smooth on the palate with fresh fruit flavors and balance.

Robert Parker
WINE ADVOCATE

90 pts

17/20

Jancis Robinson



TECHNICAL SHEET