

Languedoc

Château de la Liquière, La Fabrique (Faugères)

AOP Faugères, Languedoc-Roussillon, France

At Château de la Liquière, the Vidal-Dumoulin juggles 60 hectares, 70 plots, and 50 cuvées to craft 10 wines—because why not make winemaking a logistical masterpiece? Certified organic for over 15 years, they work classic Faugères schist to create wines that balance elegance and freshness in a region known for raw power. With roots from the 1700s, they've turned family tradition into a schist-driven symphony since the 1960s.

PRESENTATION

La Fabrique is like a time capsule in a bottle, thanks to its 110-year-old vines. These Carignan grapes have seen more history than most of us, and they've used that time to perfect their craft. This wine is equal parts bold and fresh, like your favorite dinner guest: old enough to tell great stories, but lively enough to keep the party going.

TERROIR

La Fabrique thrives on the schist soils of the Faugères AOP at an altitude of 350 meters. These nutrient-poor but highly draining soils allow the vines to develop exceptional aromatic complexity. The Mediterranean climate, combined with the cooling effects of altitude, ensures balanced ripening while preserving freshness. This terroir shapes a wine that expresses both the intensity of the region and the finesse of its vineyard's age.

WINEMAKING

The grapes are meticulously hand-harvested to protect their quality. Each varietal is vinified separately to retain its unique characteristics before blending. Aging takes place in tanks to preserve the wine's bright fruit profile and fresh aromas. This careful process highlights the natural concentration of the fruit, softens the tannins, and ensures the wine retains its balance, purity, and elegance, all while reflecting its remarkable terroir.

VARIETALS

100+ y.o Carignan, Grenache noir

Contains sulphites. Does not contain egg or egg products. Does not contain milk or milk-based products. No..

TASTING

Boasts a compelling aromatic bouquet of ripe and dark fruits, complemented by a touch of earthiness. On the palate, it offers a harmonious blend of freshness and concentration, enhanced by silky, well-integrated tannins. The wine's structure is both elegant and powerful, with layers of complexity that linger on the finish. This is a vibrant and balanced red, delivering an elevated expression of Carignan.

FOOD PAIRINGS

Pour at 61°F (16°C) to fully appreciate its depth and character. It pairs beautifully with robust dishes like grilled beef, slow-cooked lamb shoulder, or hearty stews. Strong cheeses, such as Livarot or Salers, also complement its bold flavors and elegant freshness. Whether at a festive gathering or an intimate dinner, La Fabrique elevates the dining experience with its versatility and refined profile.



Nos Vins du Sud

467 Avenue de la Gare, 34480 Magalas - France
Tel. +33 467 360 171 - contact@nosvinsdusud.com
www.nosvinsdusud.com

ABUSE OF ALCOHOL IS DANGEROUS FOR YOUR HEALTH. DRINK RESPONSIBLY.

