

Languedoc

Château de la Liquière, Les Amandiers (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

Les Amandiers is a love letter to Faugères with a cheeky nod to almond trees. Born on schist slopes under the Mediterranean sun, this wine is like summer in a bottle—crisp, charming, and a bit flirty. Crafted with meticulous care and plenty of sunshine, it's the ultimate wingman for your alfresco lunches or impromptu balcony soirées. Fresh, fun, and just fancy enough to impress.

TERROIR

The wine originates from 250-meter-high slopes in Faugères, marked by ancient schist soils that retain warmth and enhance drainage. These unique conditions, combined with Mediterranean influences, promote slow, even ripening of the grapes. The steep terrain is meticulously farmed, ensuring the best expression of Cinsault, Mourvèdre, and Grenache. The harmony of altitude, climate, and soil contributes to the wine's refined minerality and vibrancy.

WINEMAKING

Harvested manually at dawn to preserve freshness, the grapes are handled with utmost care. The vinification process begins with direct pressing for 90% of the blend, ensuring delicacy and purity. Each variety is separately vinified to capture its essence before blending. This meticulous approach preserves the wine's aromatic brightness and textural finesse, delivering a rosé of exceptional clarity and balance.

VARIETALS

Cinsault, Grenache noir, Mourvèdre

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

TASTING

Les Amandiers enchants with its refreshing and ample palate, bursting with aromas of red fruits like raspberry and redcurrant, layered with hints of milk caramel. Its luminous character is complemented by a silky texture and a bright, invigorating finish. A perfect harmony of fruit and freshness, this wine is a true testament to the vitality of Faugères.

FOOD PAIRINGS

Ideal for summer feasts, Les Amandiers shines as an aperitif or alongside dishes like grilled fish, exotic or Chinese cuisine, and spicy fare. It pairs beautifully with seasonal salads or Mediterranean classics, enhancing the flavors of vibrant, aromatic dishes. Serve well-chilled at 8°C (46°F) to fully appreciate its freshness and complexity.



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