

Languedoc

Château de la Liquière (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

Château de La Liquière: because when a wine this good comes along, it deserves to flaunt its name! This rosé isn't just pretty in pink; it's the life of the vineyard party. A dazzling hue? Check. A nose that's as charming as it is mysterious? Double check. And on the palate? It's a red berry rollercoaster with just the right amount of elegance. This is rosé done right—fabulous, flirty, and unforgettable.

TERROIR

Nestled on the schist soils typical of the Faugères appellation at an altitude of 250 meters, this terroir benefits from a unique mineral structure. The soil composition ensures excellent heat retention and optimal drainage, enhancing the aromatic expression and freshness of the grapes. The altitude strikes a perfect balance between ripeness and liveliness, essential for crafting a rosé of this caliber.

WINEMAKING

The grapes are hand-harvested at dawn, ensuring they are handled with the utmost care. Winemaking begins with direct pressing, preserving the fruit's finesse and freshness. The blend is meticulously crafted, achieving harmony between the grape varieties to deliver a balanced and refined wine. Each step reflects a commitment to excellence and precision.

VARIETALS

Grenache noir, Cinsault, Mourvèdre

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

TASTING

A radiant pink robe captures the eye, leading to a complex nose where fruity notes meet subtle touches of freshness. On the palate, this rosé distinguishes itself with flavors of red berries and a creamy texture, balanced by vibrant liveliness. Its elegant finish prolongs the enjoyment, inviting rediscovery with every sip—a sensory delight for every wine lover.

FOOD PAIRINGS

Best served at 8°C/46°F, this rosé pairs wonderfully with summer aperitifs and grilled fish dishes. Its versatility also makes it a perfect match for Asian cuisine, where its fresh notes subtly balance spicy, sweet, and savory flavors. An ideal companion to elevate your meals with ease and sophistication.



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.

