



CHÂTEAU DES ADOUZES

A Family History

Jeanne and Olivier Coste purchased Château des Adouzes in 2018.

They come from a long line of winemakers: the Coste family living since 1701 at Domaine Montrose, in the Languedoc region of Southern France, by the Mediterranean Sea.

The brother and sister, accompanied by their father Bernard, were looking for a superb red wine terroir.

A DIFFERENT STYLE

A Tiger on an Exceptional Terroir

Château des Adouzes is located in the medieval village of Roquessels in the heart of the AOP Faugères appellation. This little Languedoc appellation is entirely made of one of the most rare and sought out soil types in the world: schist.

The 42 ha vineyard contains mainly old vines, with some of the Carignans being over 90 years old. This exceptional terroir brings its trademark minerality and freshness to the wine it yields.

The tiger is the symbol of the power and balance that we aim to achieve in all our wines.

PRESERVATION OF THE PLANET

HVE Certification and Carbon Neutral

Château des Adouzes is certified HVE 3, "Haute Valeur Environnementale level 3", the highest level of France's High Environmental Value certification. It's a result of our efforts towards virtuous agriculture: planting 2000 trees to preserve biodiversity, planting vineyard groundcover, mechanical soil work, pheromone dispensers, manual weeding, non-irrigated vines, etc.

This certification complements our existing "Carbon Neutral" approach. To limit our impact on the planet, we have reduced our CO₂ emissions to a minimum. We offset the rest by financing ecological initiatives.



● Château des Adouzes

+33 4 67 98 63 33 - 34320 Roquessels - FRANCE

contact@domaine-montrose.com

www.chateaudesadouzes.com



Domaine Montrose



DomaineMontrose



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OUR FLAGSHIP WINE

Available
in magnum



Le Tigre

Le Tigre is a Faugères wine that is both modern and proud of its unique terroir!

The wine is expressive with red fruit aromas, hints of garrigue (wild Mediterranean scrubland) and a lightly spiced finish. Even with the concentration that comes from low yields (30hl/ha), the schist soil gives the wine its typical freshness and minerality.

Hand harvest in single layer crates

35% Carignan, 35% Grenache, 30% Syrah

Aged in cement tanks

HANDCRAFTED AND EXCLUSIVE



Frère et Soeur

Rare schist soils with exceptionally low yields (20hl/ha) and old, deeply-rooted vines provide great depth and astounding balance to this wine.

Frère et Soeur is the fruit of our best plots.

It is a rare and exclusive wine made with no compromises.

1900 bottles per year

70% Grenache, 25% Syrah, 5% Mourvèdre

Aged in French oak barrels for 12 months