HOUSE OF TOWNEND

FAMILY WINE MERCHANTS SINCE 1906

Domaine St Andre Folie d'Ines Rosé



Price	£12.49
Code	ANDR050

Shaped by the elements, Folie d'Inès Rosé is born on the Mediterranean Coast, a few hundred meters from the Thau Lagoon. This generous Rosé is unleashing the freshness of the sea and the character of our unique terroir

Tasting Notes:

Very pale salmon pink in the glass. The nose is very elegant, with delicate aromas of fresh raspberry and strawberries. Hints of rose petal. The palate displays a lively start. The rich mid-palate offers a delicious fruity sensation, with a long expressive finish and mineral notes

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Specification	
Vinification	Here, the emblematic Grenache grape is dominant. The grapes are harvested early in the morning. In the cellar, they are directly pressed. After 48 hours of static settling, the clarified juice slowly ferments for 15 days in stainless steel tanks. The wine is drawn from the tanks to age on its fine lees, with regular bâtonnages
ABV	12%
Size	75cl
Drinking Window	Drink now
Country	France
Region	Languedoc-Roussillon
Type	Rosé Wine
Grapes	Grenache Noir
Genres	Vegan, Vegetarian
Vintage	2022
Style	Dry
Body	Soft, fruity and aromatic
Producer	Domaine Saint Andre
Producer Overview	In the heart of Languedoc , facing the town of Sète and Mont Saint Clair, cradled by the Lagoon of Thau, the Domaine Saint-André, with an area of 30 hectares, brings together all the traditional grape varieties of the Languedoc (Cinsault, Carignan, Chardonnay, Muscat, Roussanne, Vermentino and Viognier), to which are added certain Bordeaux grape varieties (Merlot and Cabernet Franc). Its vineyard benefits from a Mediterranean climate tempered by maritime influences. Its soil, predominantly clay-limestone, is conducive to the production of excellent quality wines.
Closure Type	Cork
Food Matches	Enjoy this wine chilled, as an aperitif or with Lobster salad, ratatouille on toast, salmon gravlax, traditional Tielle sétoise: squid and tomato pie