HOUSE OF TOWNEND

Domaine St André Folie d'Ines Blanc

Price	£15.99
Code	ANDR030

Folie d'Ines is named after Inès Hébert, the former owner of the Domaine. Folie d'Ines is the premium Cuvée from the Domaine Saint-André. This wine is a fresh blend of three traditional grape varieties, only planted on the best parcels. Increased precision in the plot selection as well as preventing oxidation thanks to a precise winemaking contribute to the harmonious ageing of this outstanding wine



Tasting Notes:

Aromas of citrus fruits from the Roussanne, ripe stone fruits from the Viognier and delicate toasted and vanilla notes from the oak come together to make this outstanding white wine. The palate balances freshness and power with an ample yet elegant structure

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Specification	
Vinification	The grapes are harvested separately. The bunches are carefully pressed as soon as they reach the cellar, under an inert atmosphere. The wine ferments in French oak barrels of 400l. Folie d'Ines is aged in oak, on its fine lees with regular stirring, enhancing structure, aromas and protecting it from oxidation. At the end of the process, the wine is carefully filtered and bottled.
ABV	13%
Size	75cl
Drinking Window	Drink now
Country	France
Region	Languedoc-Roussillon
Type	White Wine
Grape Mix	40% Viognier, 40% Chardonnay, 20% Roussanne
Genres	Vegan, Vegetarian
Vintage	2025
Style	Dry
Body	Rich, round and full flavoured
Producer	Domaine Saint André
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 slightly chilled, with with mushrooms risottos, poultry, creamy cheeses, sole Meunière…
Press Comments	Le Guide Hachette des Vins, 2025: "An outstanding white wine, floral on the nose, with woody and vanilla notes on the palate - generous and rich, yet lifted by a zesty acidity that brings great depth and energy to the wine." Wine Enthusiast, 2025, 87 points: "Baked peach, banana, tuberose and coconut aromas make for a very rich nose on this bottling. The palate is creamy and tropical, offering plumeria, stargazer lily and very ripe cherimoya flavors." James Suckling, 2024, 92 points: "A well-rounded, balanced and lively white with notes of flower honey, blanched almonds and some stone fruit. **Read more online**