



# HOUSE OF TOWNEND

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## Domaine St André Folie d'Ines Rosé

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<b>Usual Price</b>	£11.99
<b>Discount Price (inc. VAT)</b>	£10.49
<b>Code</b>	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

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### 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 using manual and machine picking. In the cellar, the grapes are directly pressed. After 48 hours of static settling to give a pale salmon colour, 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** 2024

**Style** Dry

**Body** Soft, fruity and aromatic

**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 chilled, as an aperitif or with Lobster salad, ratatouille on toast, salmon gravlax, traditional Tielle sétoise: squid and tomato pie

**Press Comments** Highly Commended Wine Merchant Top 100, 2026. Le Guide Hachette des Vins, 2025: "A rose above the rest. The jury took great pleasure assessing this lively nose, with notes of English candy and raspberry, as well as in savoring this heavenly palate: supple in texture, very fresh, and a long finish. Quite simply remarkable." Wine Merchant Top 100, Highly Commended, 2025. James Suckling, 2024, 90 points: "A fruity, juicy and succulent rose showing notes of tangerines, grenadine and apricot yogurt. It's medium-bodied with plenty of volume on the palate. Well rounded with a succulent fruit character and a focused finish. Drink or hold."