HOUSE OF TOWNEND

# Domaine St André Folie d'Ines Rouge

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| **Price** | £15.99 |
| **Code** | ANDR045 |

Folie d'Ines is named after Inès Hébert, the former owner of the Domaine. Cuvée d'Ines Rouge is a fresh blend of two traditional grape varieties, only planted on the best parcels. Increased precision in the plot selection as well as precise winemaking contribute to the harmonious ageing of this outstanding wine

**Tasting Notes:**

This dark ruby red is very intense and expressive, with blackberry and sour cherry aromas, followed by hints of sweet pepper. Plenty of well-balanced tannins on the palate, supported by a pleasant acidity. An elegant and well-structured wine!



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| Specification | |
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| **Vinification** | The grapes are harvested and fermented separately. After a cold maceration, the fermentation is managed traditionally, in small stainless-steel tanks and concrete vats, providing a precise winemaking. The maceration last for 2 weeks, with regular pumping over extracting primary aromas, colour and tannins. The wine is aged 16 months in medium-toasted French oak barrels of 400l |
| **ABV** | 14% |
| **Size** | 75cl |
| **Drinking Window** | Drink now |
| **Country** | France |
| **Region** | Languedoc-Roussillon |
| **Type** | Red Wine |
| **Grape Mix** | 40% Cabernet Franc, 40% Merlot, 15% Syrah, 5% Nielluccio |
| **Genres** | Vegan, Vegetarian |
| **Vintage** | 2023 |
| **Body** | Soft, fruity and smooth |
| **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 at room temperature, with black Lentil stew, oregano & tomatoes, smoky BBQ, Cheese and Spinach Quiche. |
| **Press Comments** | James Suckling, 2024, 91 points: "A chalky, dense and textured blend of cabernet franc, merlot and syrah. On the nose cassis, strawberries and raspberries mingle with some dried spices and herbs. It's medium-bodied with fine, firm tannins. Juicy and well built, with a dense core of wild berries and herbs on the palate and a flavourful finish. Drink or hold." |