



# CACHET WINE

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## Domaine St André Folie d'Ines Blanc

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**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

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**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** 13.5%

**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** 2023

**Style** Dry

**Body** Rich, rounded 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** James Suckling, 2024, 92 points: "A well-rounded, balanced and lively white with notes of flower honey, blanched almonds and some stone fruit. It's medium-bodied with a fresh stream of delicious fruit character at the center and a flavourful, juicy and vivid finish. Drink or hold."  
Jancis Robinson, January 2024, 16.5 points: 'Hazelnut-butter oakiness on the nose which is gently balanced by fresh honeydew-melon and crisp yellow-apple fruit on the palate. Clean-cut, liquorice-lined acidity. Great balance and although back-label food-pairing suggestions are normally nonsense, I totally agree with their suggestion of truffle risotto with this. Be generous with the parmesan on top. **Read more online**