CACHET WINE

Domaine St André Folie d’Ines Rosé

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 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: "Smart budget buy: candied, easy-drinking, party rosé." 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. **Read more online**