

# Fin de Folie

## Côtes de Catalanes Rouge



*At the northern limit of the Roussillon lies the tiny AOC of Maury. It is defined by its rugged, desert-like terrain and black schist soils. Maury possesses a spectacular, eerie beauty and harsh environment that make it unsuited to agriculture – other than the old vines of Grenache and Carignan that grow here. Currently the appellation is exclusively reserved for fortified sweet wines, but since the demand for those has been in decline, David Shiverick had an opportunity to buy vines to produce dry wines under the Vin de Pays des Côtes Catalanes regional distinction. Thus was Fin de Folie born. David partnered with Richard Case, the winemaker responsible for Pertuisane, among others, who has specialized in making wine in this difficult terrain for years.*

**Appellation** Côtes de Catalanes VdP

**Varietals** 60% Grenache,  
40% Carignan Noir

**Location** Trompetaire vineyard in Maury


**Soil** Schist

**Quantity Produced** 100 cases

**Area** 2 ha

**Yield** 12 hl/ha

**Vineyard Age** 50 years

**Agricultural Method** Sustainable and vegan 

**Pruning** Gobelet

**Harvest** Hand harvested

**Vinification** Co-vinified in stainless steel. Aged for 18 months in neutral French oak barrique and unfined.

**Alcohol Content** 15%

**Acidity** 3.6 g/l

