

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 85% Grenache,
12% Carignan Noir
3% Syrah

Location Maury

Soil Schist

Quantity Produced 250 cases

Area 2 ha

Yield 12 hl/ha

Vineyard Age 50 years

Agricultural Method Sustainable

Pruning Gobelet

Harvest Hand harvested

Vinification Stainless steel fermentation. Aged in demi-muid, no fining, no filtration.

Alcohol Content 14.5%

Acidity 3.6 g/l

