



FÉLICETTE

ROUSSILLON · 2025 VINTAGE



Sauvignon Blanc

ZIPPY · AROMATIC · FRESH

BODY	🍷	🍷	🚀	🚀	🚀
ACIDITY	🍷	🍷	🍷	🍷	🍷
FRESHNESS	🍷	🍷	🍷	🍷	🍷
CITRUS	🍷	🍷	🍷	🍷	🍷
GREEN FRUIT	🍷	🍷	🍷	🍷	🚀
MINERALITY	🍷	🍷	🍷	🚀	🚀

ORIGIN

Three friends heading north out of the Roussillon plain and up into the foothills of the Pyrénées, where Sauvignon Blanc gets to be itself. High-elevation vineyards, cool nights, wide diurnal swings between hot afternoons and mountain-fresh mornings. Long sunny days ripen the fruit; the elevation keeps the acidity taut, the aromatics sharp. Out-of-the-ordinary wines that are fun, inviting, and meant to be shared.

NOSE

Zippy citrus peel and lime zest at the front, then gooseberry, elderflower and a whisper of green apple. A flicker of flint keeps it grounded. Bright, clean, immediately inviting.

PAIRS WITH

Goat cheese, oysters and shellfish, grilled fish, garden salads with vinaigrette, ceviche, spring vegetables.

VINIFICATION

Picked early, in the cool of morning, to protect the aromatics and lock in the acidity. Gently pressed. Cool fermentation in stainless steel. Short lees contact adds a bit of texture without losing the lift. No oak. Just the grape, the place, and the people behind it.

PALATE

Lift-off on the palate: mouth-watering acidity, ripe citrus and green fruit, with just enough texture from the lees to keep it from feeling weightless. Between a classical French Sauvignon and a Marlborough. Aromatic without shouting, precise without being austere. Made for hot afternoons.

SERVE

8–10°C. Straight from the fridge, no decanting. Best on a warm terrace, glass in hand.

APPELLATION IGP Pays d'Oc
AGING Tank, on fine lees

VARIETAL 100% Sauvignon Blanc

ALC. 11.5%

PH 3.12

TA 7.6 g/L

RS <8 g/L

TERRES FIDÈLES · ROUSSILLON, FRANCE

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