



FÉLICETTE

ROUSSILLON · 2024 VINTAGE



GSM

DEEPER · SPICED · LIFTED

BODY					
ACIDITY					
TANNIN					
DARK FRUIT					
JUICINESS					
SPICE					

ORIGIN

Three friends, criss-crossing the Roussillon plain between the Canigou and the Mediterranean. The Grenache shares its base with our straight Grenache Noir: same old vines, clay-limestone soils, deep roots. Syrah comes in for spice and lift, Marselan in place of Mourvèdre for perfumed dark fruit and silky tannins without weight. Long sunny days do the ripening; the tramontane keeps the fruit fresh; garrigue lines the rows. Out-of-the-ordinary wines that are fun, inviting, and meant to be shared.

NOSE

Dark cherry, blackberry and crushed plum at the core, lifted by violet, cracked black pepper and a flicker of garrigue. Open and aromatic from the first pour.

PAIRS WITH

Grilled lamb, duck breast, charcuterie boards, sausages with lentils, hard cheeses, weekend pizza nights with friends.

VINIFICATION

Grenache vinified on its own. Syrah and Marselan co-fermented together. All three are destemmed and lightly crushed before going into tank. Gentle pump-overs preserve fruit, with slightly longer maceration on the Syrah and Marselan to draw colour and structure. Temperature-controlled fermentation in stainless steel. Blended after malos. No oak. Just the grape, the place, and the people behind it.

PALATE

Medium-bodied with fine-grained, supple tannins and bright acidity. Grenache leads with juicy red fruit and roundness; Marselan adds a silky texture and dark plum depth; Syrah brings the spice and a long, savoury finish. Trails like a slow comet: fresh, lingering, leaves you wanting another pour.

SERVE

15–17°C. Twenty minutes in the fridge before opening keeps it fresh. A quick decant doesn't hurt but isn't required.

APPELLATION IGP Côtes Catalanes
AGING Tank only, no oak

VARIETAL 60% Grenache · 20% Syrah · 20% Marselan

ALC. 13.5%

PH 3.6

TA 4.96 g/L

RS 2.5 g/L