



FÉLICETTE

ROUSSILLON · 2025 VINTAGE



First Contact

SKIN-CONTACT · ORANGE · AROMATIC

BODY	🍷	🍷	🍷	🚀	🚀
ACIDITY	🍷	🍷	🍷	🍷	🚀
TEXTURE	🍷	🍷	🍷	🍷	🚀
AROMATIC	🍷	🍷	🍷	🍷	🍷
CITRUS PEEL	🍷	🍷	🍷	🍷	🚀
SPICE	🍷	🍷	🍷	🚀	🚀

ORIGIN

Three friends, two grapes, one wine. We work parcels near Maury, where schist soils, the Agly's tramontane-cooled microclimate, and old vines through the valley suit both varieties. The two parcels are picked together in the cool of early morning and co-fermented from the start. Grenache Gris brings texture and a touch of salinity; Muscat brings aromatic complexity; together they multiply rather than add, finishing as something neither grape could have done alone. Out-of-the-ordinary wines that are fun, inviting, and meant to be shared.

NOSE

Pop it open and the nose announces itself: bright citrus peel, dried apricot, orange blossom, white tea and a flicker of crushed anise. As it warms in the glass, gentle spice and a hint of saline come through.

PAIRS WITH

Mezze, tagines, aged cheeses, roasted cauliflower, herb-driven Mediterranean cooking. Pairs especially well with anything where a regular white feels too quiet.

VINIFICATION

Co-fermented with extended skin contact. Nineteen days on the skins with daily pump-overs build texture and colour, then pressed and settled before bottling. No oak. Just the grape, the place, and the people behind it.

PALATE

Those aromatics carry straight through onto the palate, framed by gentle grip and the lift of a white. Citrus peel and white spice lead to a clean, vibrant finish. A wine that starts a conversation and keeps it going.

SERVE

10°C to start, then let it warm in the glass for 10–15 minutes. The wine evolves as it opens. No decanting.

APPELLATION IGP Côtes Catalanes
AGING Tank only, no oak

VARIETAL 70% Muscat · 30% Grenache Gris

ALC. 12%

PH 3.45

TA 3.61 g/L

RS <1 g/L

TERRES FIDÈLES · ROUSSILLON, FRANCE

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