



FÉLICETTE

ROUSSILLON · 2025 VINTAGE



Grenache Blanc

TEXTURED · SALINE · LIFTED

BODY	🍷	🍷	🍷	🍷	🚀
ACIDITY	🍷	🍷	🍷	🚀	🚀
MINERALITY	🍷	🍷	🍷	🚀	🚀
STONE FRUIT	🍷	🍷	🍷	🍷	🚀
CITRUS	🍷	🍷	🍷	🚀	🚀
FLORAL	🍷	🍷	🍷	🚀	🚀

ORIGIN

We work parcels across the Roussillon plain. Clay-limestone soils with stretches of schist; old vines pushing roots deep to find water through the dry summers. Long sunny days do the ripening; the tramontane, sweeping down from the Canigou, does the freshening; the marin drifts in from the Mediterranean carrying a faint salt trace. Garrigue (thyme, rosemary, juniper) lines the rows, scents that rise through the nostrils on a hot afternoon, the three of us walking between them. Out-of-the-ordinary wines that are fun, inviting, and meant to be shared.

NOSE

Countdown to a floral bouquet of acacia and white blossom, joined by ripe peach, apricot, lemon zest and a whisper of saline minerality. Subtle space-dust complexity that lingers.

PAIRS WITH

Grilled fish, roast chicken with herbs, vegetable tarts, soft cheeses, anything from a Mediterranean kitchen.

VINIFICATION

Destemmed and gently pressed. Cool fermentation in stainless steel. Short lees contact gives the wine a creamy texture without losing its lift. No oak. Just the grape, the place, and the people behind it.

PALATE

A creamy core orbiting bright stone fruit and citrus. Acidity gives it lift, the lees give it texture, and a saline finish leaves you wanting another sip. Generous enough on its own, sharp enough to handle a meal.

SERVE

10–12°C. Pull from the fridge 10 minutes before opening to let the aromatics open up. No decanting.

APPELLATION IGP Côtes Catalanes
AGING Tank, on fine lees

VARIETAL 100% Grenache Blanc

ALC. 13%

PH 3.44

TA 4.99 g/L

RS <1 g/L

TERRES FIDÈLES · ROUSSILLON, FRANCE

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