



FÉLICETTE

ROUSSILLON · 2025 VINTAGE



Grenache Noir

COSMIC · JUICY · SMOOTH

BODY	🚀	🚀	🚀	🚀	🚀
ACIDITY	🚀	🚀	🚀	🚀	🚀
TANNIN	🚀	🚀	🚀	🚀	🚀
RED FRUIT	🚀	🚀	🚀	🚀	🚀
JUICINESS	🚀	🚀	🚀	🚀	🚀
SPICE	🚀	🚀	🚀	🚀	🚀

ORIGIN

Three friends, criss-crossing the Roussillon plain between the Canigou and the Mediterranean, picking parcels of Grenache from old vines whose roots run deep through clay-limestone. Long sunny days do the ripening; the tramontane sweeps down off the Pyrenees and keeps the fruit fresh; garrigue (wild thyme, rosemary, juniper) lines the rows. The Roussillon's classic Grenache style can run rich and heavy. We pull in a different direction: a fully ripe but lighter-on-its-feet wine, easy to share, easier to come back to. Out-of-the-ordinary wines that are fun, inviting, and meant to be shared.

NOSE

A cosmic burst of fresh strawberry, raspberry coulis and morello cherry, lifted by a flicker of violet and a touch of crushed pepper, underpinned by a hint of wet slate. Open, generous, and inviting from the first pour.

PAIRS WITH

Tomato pasta, grilled vegetables, roast chicken with herbs, charcuterie, burgers, weekend pizza nights with friends.

VINIFICATION

Destemmed and lightly crushed. Delicate extraction through gentle pump-overs preserves the fruit's lift. Temperature-controlled fermentation in stainless steel. No oak. Just the grape, the place, and the people behind it.

PALATE

Soft approach, juicy red fruit at the core, glides across the palate with low-gravity ease. Tannins are velvety and unobtrusive, acidity is bright. The finish trails like a comet: clean, fresh, leaving you wanting another sip.

SERVE

14–16°C. A 20-minute chill in the fridge before opening rounds it out. No decanting, just open and pour.

APPELLATION IGP Côtes Catalanes
AGING Tank only, no oak

VARIETAL 100% Grenache Noir

ALC. 13.5%

PH 3.61

TA 4.94 g/L

RS <3 g/L