



FÉLICETTE

ROUSSILLON · 2025 VINTAGE



Grenache Rosé

BRIGHT · PALE · WIND-COOLED

BODY	🍷	🍷	🍷	🚀	🚀
ACIDITY	🍷	🍷	🍷	🍷	🚀
SALINITY	🍷	🍷	🍷	🚀	🚀
RED FRUIT	🍷	🍷	🍷	🍷	🚀
FLORAL	🍷	🍷	🍷	🚀	🚀
CITRUS	🍷	🍷	🍷	🚀	🚀

ORIGIN

Three friends chasing Grenache for rosé across the sunny, wind-cooled Roussillon plain, picking parcels early to keep the freshness intact before the heat builds. The tramontane comes off the Pyrenees most days and keeps the fruit lifted; the marin pushes humid sea air inland from the Mediterranean and leaves a faint salt trace in the breeze. Garrigue (wild thyme, rosemary, lavender) runs alongside the vines, and you smell it the moment you step out of the truck. Out-of-the-ordinary wines that are fun, inviting, and meant to be shared.

NOSE

Wild strawberry and rose petals lead the launch, lifted by white peach, pink grapefruit and a flicker of garrigue. Bright, open, immediately inviting.

PAIRS WITH

Aperitif on a warm evening, grilled prawns, niçoise salad, summer charcuterie, herb-roasted vegetables, soft goat's cheese.

VINIFICATION

Whole-bunch direct-pressed with no skin contact, keeping the colour pale and the aromatics open. Cool fermentation in stainless steel preserves the freshness and lift. No oak. Just the grape, the place, and the people behind it.

PALATE

Pale in the glass, with more body than the colour suggests. A meteor shower of raspberry and citrus across the palate, mouth-watering acidity propelling it forward, finishing clean and saline. Pour, share, repeat.

SERVE

8–10°C. Pull from the fridge 5 minutes before opening, no decanting. Best shared on a terrace at golden hour.

APPELLATION IGP Côtes Catalanes
AGING Tank only, no oak

VARIETAL 100% Grenache (Rosé)

ALC. 13%

PH 3.45

TA 5.6 g/L

RS <1 g/L

TERRES FIDÈLES · ROUSSILLON, FRANCE

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