



FÉLICETTE

ROUSSILLON · 2025 VINTAGE



Light Speed

LIGHT RED · CO-FERMENTED · CHILLABLE

BODY	🚀	🚀	🚀	🚀	🚀
ACIDITY	🚀	🚀	🚀	🚀	🚀
TANNIN	🚀	🚀	🚀	🚀	🚀
RED FRUIT	🚀	🚀	🚀	🚀	🚀
JUICINESS	🚀	🚀	🚀	🚀	🚀
CHILL FACTOR	🚀	🚀	🚀	🚀	🚀

ORIGIN

We work parcels in the Agly Valley, near Maury, where the tramontane funnels straight down through the valley with serious force, drying the vines and dropping night temperatures sharply after sunset. Schist soils, old vines, maquis (wild fragrant scrubland) between the rows. Three friends, three varieties from neighbouring parcels, all co-fermented together: Grenache Noir for fruit and roundness, Macabeu for floral lift and bright acidity, Grenache Gris for texture and a touch of salinity. Out-of-the-ordinary wines that are fun, inviting, and meant to be shared.

NOSE

A burst of fresh strawberry, ripe cherry and pomegranate, lifted by violet and a flicker of white pepper. Energetic and inviting from the first pour.

PAIRS WITH

Pizza nights, grilled sausages, tapas, charcuterie, anything shareable. The wine that saves a heatwave dinner.

VINIFICATION

Co-fermented near Maury. A three-day skin maceration extracts colour and flavour without overloading on tannin, then pressed off early to finish fermentation gently. No oak. Just the grape, the place, and the people behind it.

PALATE

Featherweight body, electric red fruit, almost no tannin to speak of. Glides across the palate like a low-orbit satellite, finishing crunchy, fresh and absolutely shareable. Built for the cryo-chamber and a warm evening.

SERVE

12°C. Twenty minutes in the fridge does the trick. Lightly chilled is the only way.

APPELLATION IGP Côtes Catalanes
RS <1 g/L

VARIETAL 70% Grenache Noir · 20% Macabeu · 10% Grenache Gris

ALC. 12%

PH 3.57

TA 2.65 g/L

AGING Tank only, no oak

TERRES FIDÈLES · ROUSSILLON, FRANCE

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