

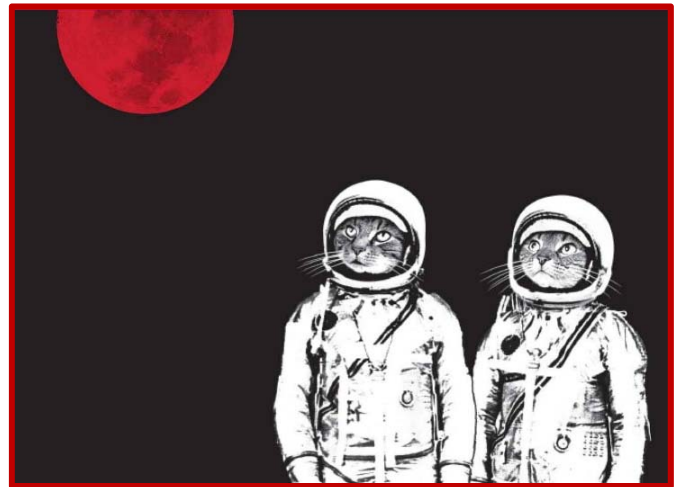
FÉLICETTE

2016 GSM

40% GRENACHE, 40% SYRAH

20% MOURVEDRE

IGP Pays d'Oc



Viticulture

The vineyard is planted on the plains and foothills in the south of France, between the Pyrenees and the Mediterranean Sea. The area benefits from two distinctive climates that allow the production of a large diversity and styles of wines: the Mediterranean climate for ripe and juicy wines and the Atlantic climate around Carcassonne for more structured and mineral wines. Clay - limestone soils, vines grown Cordon de Royat, a plant density of between 4000 and 5000 vines/ha, yield of 75 hl/ha.

Winemaking

The grapes are destemmed and go through different processes to ensure maximum color and fruit extraction. Some are gently heated to get a beautiful dark red color and some are cold fermented to get the best possible varietal fruit extraction. The fermentation is then conducted at controlled temperature with gentle pumping overs to extract only the better tannins. The different pressings are then blended before Christmas and are aged in stainless steel tank to preserve fruit and round tannins

The Wine

Félicette is an elegant supple, succulent, and aromatic GSM, IGP Pays d'Oc and indigenous to the region. Carefully crafted to be subtle, sassy, food friendly. Distinctly French, Félicette shows restraint, mineral notes, varietal definition, and balance. Perfect by the glass as an aperitif or with food.

- Region: IGP Pays d'Oc
- ABV: 13.5%
- Closure Screwcap; 6-pack/750ml



In 1963 Felicette was the first cat to travel into space. Felicette is dedicated to those who travel that bit further, those who dream...the adventurous souls.