

Felicette, Rosé, Languedoc and South West, France, 2018

Technical Details

Blend: Grenache 100%

ABV: 12.5%

Closure: Screw cap

Colour: Rose

Style: Still wine

Suitable for Vegetarians:

Yes

Suitable for Vegans: Yes

Organic: No

Biodynamic: No

Producer Profile

It is often said that there are more people who have travelled to space than there are Masters of Wine, and while that may be very true, there are many more MWs than there are cosmic cats. In a uniquely Gallic surge of innovation, 1963 witnessed France entering the feline space race via a cat named Félicette. Now immortalised on a wine that pays homage to those that think outside the box, Felicette is for all those who dream to be a little different. An elegant supple, succulent and aromatic Grenache Rouge, and a mineral, crisp, and fresh Grenache Blanc, both IGP Pays d'Oc and indigenous to the region. Both have been carefully crafted to be subtle, sassy and food friendly.

Viticulture

The vineyards are 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 trained Cordon de Royat, and a plant density of between 4000 and 5000 vines/ha with yields of 75 hl/ha.

Winemaking

The wine benefits from a period of skin contact and maceration. Pressing of the grapes is carried out in a pneumatic press with separation of free-run juice from pressed must. Cold static must settling then a settling on the fine lees with stirring to highlight the richness of the wine. The wines are then racked off the lees to prevent malolactic fermentation.

Oak Treatment

No oak treatment.

Tasting Note

Apale salmon pink wine, refreshing and fruity, with delicate red fruits such as strawberry and raspberry.

Food Matching

Salads, shellfish, grilled fish, white meats in creamy sauce.