

Felicette, Grenache Noir, Languedoc & South West, France, 2018



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

Felicette red is a fruity and very well-balanced blend produced in the South-West of France, between Narbonne and Beziers, with a hot and dry mediterranean climate influence. Soils are sandy and silty as well as a chalk/ clay mix on the hillsides.

Winemaking

The grapes are harvested, destemmed and then either hot macerated to extract colour a beautiful dark red colour, 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.

Oak Treatment

No oak treatment.

Tasting Note

A bright red colour with purplish reflections. A powerful nose of violets and red fruits. Very tasty in the mouth with raspberry and plum aromas. Medium-bodied on the palate, soft and juicy.

Food Matching

Pasta dishes in tomato sauce, oriental and thai dishes.

Technical Details

Blend: Grenache Noir
90%, Syrah 5%,
Mourvèdre 5%
ABV: 13%
Closure: Screw cap
Colour: Red
Style: Still wine
Suitable for Vegetarians:
Yes
Suitable for Vegans: Yes
Organic: No
Biodynamic: No