



# Felicette, First Contact, IGP Côtes Catalanes, Roussillon, France, '2025'

Product code: `5626

## PRODUCER PROFILE

The wines of Terres Fidèles are designed to express the spirit of this extraordinary place – old-vine Grenache, Carignan, Malbec, Cinsault, Viognier and more.

All are authentically crafted, small-batch wines of the wilds. As Fergal Tynan MW, founder, explains: "Over the last two decades, we've been creating wines in the wilds of south-western France – embarking on adventures; exploring, discovering and rediscovering remarkable places and vineyard sites. From the foothills and valleys beneath the iconic Pyrenees, out through the gorges to the coastal areas of the Mediterranean, we've journeyed with our friends – exceptional growers who excel at their craft and have an inherent respect for the land that they and theirs are a part of. It is these people and places that inspire our winemaking."

## VITICULTURE

Situated on the northern side of the Agly Valley near Maury, the vines here thrive in black schist soils, which retain heat and provide excellent drainage, enhancing the wines' fresh, mineral character. The Mediterranean climate, with low rainfall and warm, dry conditions, contributes to low yields and vibrant, balanced fruit. The valley offers well-draining soils and a balanced ripening environment, resulting in a skin contact wine with bright, fresh flavours and intriguing minerality.

## WINEMAKING

This stellar skin contact wine is a co-fermentation of Grenache Gris and Muscat. The grapes, harvested in late August, were destemmed and then left for a temperature-controlled maceration with daily pump-overs. After 20 days, it was ready to be pressed off to finish its fermentation. Chilled, the bright zest of citrus peel takes centre stage. As it gently warms to room temperature, its complexities deepen, revealing an interplay of floral and spice notes and culminating in a vibrant, fresh finish.

## TASTINGNOTE

Citrus and lychee are met with mature floral notes as well as fine and sweet spice. Lively and fresh with acidity that balances beautifully.

## FOOD MATCHING

Aged cheeses, root vegetables with honey and spice, seafood and all things Mediterranean.



## TECHNICAL DETAILS

### Varieties:

Muscat 70%,  
Grenache Gris 30%

Vegetarian  
Vegan

### Features

**ABV:** 12%

**Closure:** Technical cork

**Colour:** Orange

### Oak Ageing

No oak ageing

**Style:** Still wine

**Case Size:** 6 x 75cl

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