



Felicette, First Contact, IGP Côtes Catalanes, Roussillon, France, 2024

PRODUCER PROFILE

Over the last two decades we've been creating wines in the wilds of southern France

Embarking on adventures; exploring, discovering and rediscovering remarkable places and vineyard sites. From the foothills and valleys beneath the iconic Pyrénées, out through the gorges to the coastal areas of the Mediterranean. We've journeyed with our friends and 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. The wines of Terres Fidèles are designed to express the spirit of this extraordinary place, old vine Grenache, Carignan, Malbec, Cinsault, Viognier and more, that are authentically crafted, small batch wines of the wilds.

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.

TASTING NOTE

A symphony of aromas, led by the bright zest of citrus peel, gracefully intertwined with delicate floral nuances and a whisper of sweet, exotic spices. On the palate, an enchanting liveliness, leaving behind a lingering impression of invigorating freshness that is both refined and captivating.

FOOD MATCHING

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

TECHNICAL DETAILS

Varieties:

Muscat 60%
Grenache Gris 40%

Features:

Vegetarian
Vegan

ABV: 11%

Closure: Technical
cork

Colour: Orange

Style: Still wine

Case Size: 6 x 75cl

Oak Ageing

No oak ageing

Product code: 5626



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