



Product code: 3650

## FELICETTE, GRENACHE BLANC, LANGUEDOC & SOUTH WEST, FRANCE, 2020



### Producer Profile

Wines inspired by the spirit of place - 'L'esprit de lieu'. The wines of Terres Fidèles are created in the Roussillon and surrounding regions, a place of remarkable stories where layers of history and cultures are embedded in the raw and wild landscape.

Authentic, crafted small batch wines. Wines of the wilds. Old vine Grenache, Carignan, Malbec, Cinsault, Viognier and more. Wines to share..., some of which, namely Felicette, Mont Rocher and Montsablé we have been proudly producing for some time.

### Viticulture

The vineyard is planted on the plains and foothills in the south of France, between the Pyrenees and the Mediterranean Sea between Narbonne and Beziers. 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 wine benefits from a period of cold 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.

### Technical Details

#### Varieties:

Grenache Blanc 100%

ABV: 13.5%

Closure: Screw cap

Colour: White

Style: Still wine

Case Size: 6 x 75cl

#### Oak Treatment

No oak treatment

### Tasting Note

Bright yellow colour with green highlights. An intense but fresh bouquet combining mint, pear, dry apricot and white flowers. A wonderfully fresh palate of mango and a hint of spice leading into a crispy lime zest finish.

### Food Matching

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