



Feely Wine Range Spring / Summer 2024

We're excited to share this range of certified organic, hand-harvested, natural indigenous yeast, low sulphite, vegan-friendly, and exclusive limited-edition wines with you.

Feely Silex 2020 Semillon dry white wine

The Silex 2020 has notes and flavours of apple, floral nectar, pineapple, and passion fruit, with an aniseed and fennel finish. With age, flint will emerge alongside acacia honey and dried apricot. Its lovely smooth texture is gorgeous with cheese, smoked trout or salmon, and mildly spicy food like a vegetarian korma. Natural fermentation was followed by 18 months in stainless steel tanks then two years aging in bottle. Serve around 10 deg Celsius now or keep for decades.

Did you know? These Semillon vines have been growing in limestone and seams of flintstone (silex in French) since 1945. If you have Silex 2017 in your cellar, the mineral smokiness is starting to show beautifully. Silex 2020 will be gone before the summer is over so stock up now.

Feely Mille Fleurs (NV) Semillon / Sauvignon blanc dry 'orange' wine

Only 1950 bottles of this delicious heritage vine wine were made. On the nose you will find orange blossom, flower nectar, marmalade, yellow peach, and a hint of gunflint followed by a palate that is fruity, smooth, vibrant, and rich, with a touch of tannin. The ancient technique of making white wine begun in Georgia many thousands of years ago was used to create this wine. Serve at around 10 deg Celsius. Fabulous on its own or with food wine - pairs beautifully with vegan dhal (recipe online at https://chateaufeely.com/vegan_dhal_and_semillon/).

Did you know? Mille Fleurs was named for Sean's Mum whose nickname was Blossom. This is the first skin fermented white wine made by Chateau Feely and we love it. Some may remember the previous Mille Fleurs no sulfite Sémillon that had a lovely orange colour but wasn't fermented on the skins.

Feely Sensualité 2023 Merlot / Cabernet sauvignon dry rosé wine

Sensualité is a dry pale rosé fermented in stainless steel, aged on fine lees for 6 months and bottled young. It is packed with fresh fruit, strawberry, citrus, and a touch of quince. Creaminess and fresh bread aromas from maturation on the lees create an intriguing finish. Delightful with seafood, fresh goat's cheese, tomatoes (fresh or cooked) or a summer BBQ. Serve well chilled - around 7 deg. A precious 1300 bottles produced.

Feely Brut Rosé Methode Traditionelle dry sparkling rosé wine

This charming sparkling wine is a hot favourite in the tasting room and fabulous for summer weekends and special occasions. Vintage 2021 was perfect in terms of balance between acidity and alcohol and a dosage of 8 grams of sugar per litre ('brut' is from 6 to 12 g/l) complements both with precision. It is dry with notes of strawberry cheesecake, or fresh strawberries with brioche, raspberry, and a touch of citrus. Fourteen months on the lees after the second fermentation provide depth of flavour and yeast autolysis aromas like with great Champagne. This Brut Rosé is for drinking now but will also age beautifully. Serve well chilled.

Feely Resonance 2016 Merlot dry red wine

The wine is fruity and juicy, drinking well now but will also age for at least another five years. We enjoy this wine with Italian style foods, tomato-based pasta dishes, pizza, and BBQ. Serve at 16 deg or in high summer



even a little more chilled. A total of 3400 bottles produced from a blend of Merlot from the north facing Garrigue parcel and a little from the south-east facing Hillside parcel. In mixed taster packs you will also find Resonance 2019 which is a younger, fresher vintage, still hot, but a little cooler than 2016.

Feely La Source 2020 Merlot 70%/ Cabernet sauvignon 30%, no sulfites added, 100% barrel-aged

La Source has plum, blackberry and sweet spices on the nose and palate, like a memory of Christmas. Some days we find beetroot hints, or a touch of mint. The long cool finish with a hint of salinity sings of the limestone origins. This no sulfite added wine pairs well with duck breast (<https://chateaufeely.com/feely-grace-duck-breast-cranberry-apple-potato-delice/>), lamb or a rich, red kidney bean stew. Will age fabulously for up to 15 years (to 2035). A total of 2400 bottles were produced from the limestone plateau parcels of old vine Merlot and younger Cabernet sauvignon. Serve at 16-18 deg.

Did you know? This barrel-aged Merlot / Cabernet sauvignon dry red blend is named for its depth and the vaulted Gallo-Roman (3rd century CE) water 'source' built into the limestone cliffs at Chateau Feely.

Feely Vivacité 2021 Cabernet sauvignon

Introducing Feely Vivacité, a Cabernet sauvignon AOP Bergerac Rouge dry red wine. It has crunchy just ripe red fruit, cherry, and blackcurrant aromas and flavours. We can taste and feel the vivacity of nature. This delicious organic wine was aged in stainless steel vats and thus retains wonderful fresh fruit and minerality.

What's the difference between Feely Vivacité above and Feely Vérité below? Both are Cabernet Sauvignon, but Vivacité is aged in stainless steel and Vérité is aged in French oak barrels. They highlight different expressions of Feely Cabernet sauvignon.

Feely Verité 2019 Cabernet sauvignon 100% barrel-aged

Feely Vérité has dark fruit, blackcurrant, sweet spices, and a hint of green peppercorn on the nose. On the palate the dark fruit is followed by a black pepper, similar to the finish on a cool climate Syrah. It pairs with rare steak or creamy pasta with a good twist of black pepper. Drinking well now but can age for up to 15 years. Serve at 16-18°C.

Did you know? This natural terroir-driven Cabernet sauvignon is called 'Truth' for its reflection of place and varietal. The name was created via a customer naming competition. Two people came up with the name Feely Vérité and won the prize of Caro's just released - at the time – book 'Saving our Skins'. Vérité 2019 is almost sold out so stock up now.

Grace 2019 Merlot 60%/ Cabernet sauvignon 40% 100% barrel-aged

Grace is elegant and powerful - we love it as the 'smoking jacket' wine – the one that could be enjoyed after dinner when great stories are flowing. Lovely dark fruit, blackberry, and cassis, from the varietals in the blend, tobacco notes from barrel aging in medium toast barrels from the Tronçais forest, and the complexity of age with hints of truffle and forest floor make for a very intriguing and delicious wine. It pairs beautifully with cheese, mushroom dishes, and game. Natural fermentation was followed by 20 months of barrel aging then 2 years aging in the bottle. Can age for up to 15 years. Old vine Merlot and younger Cabernet sauvignon. Serve at 16-18 deg.

Happy tasting! These wines and others can be found at chateaufeely.com. Do you have a favourite wine or a favourite pairing? Tag us in your photo with your Feely wines @chateaufeely (for instagram or facebook).