



Feely Wine Range 2026

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

[Feely Sincérité 2025 Pure Sauvignon Blanc dry white wine](#)

<https://chateaufeely.com/product/sincerite-2015/>

The 2025 vintage Feely Sincérité is a classic, delicious zesty fruit with that lovely hint of salt in the finish that we associate with Feely 'memory of the sea' limestone terroir. This vintage retains the freshness of citrus and gooseberry usually present in Sincérité but also offers delicious tropical fruit notes of passion fruit and pineapple.

Feely Sincerite is fermented in stainless steel, aged on fine lees for 6 months and bottled young (28 April 2026). Beautiful with oysters, asparagus, fresh white fish, seafood or seaweed-based dishes, lemon and pea risotto (recipe here <https://chateaufeely.com/vegan-lemon-pea-mint-risotto/>). Serve well chilled- around 7 deg. Limited edition: 1300 bottles.

Alc. Vol. : 12.5%

Sulphites : 67 mg/l

Grape : Sauvignon blanc

Vintage : 2025

Designation : Wine of France

[Feely Silex NV \(Lot21/22\) Semillon dry white wine](#)

<https://chateaufeely.com/product/silex-organic-white-wine/>

Feely Silex has notes and flavours peach, acacia flowers, and sweet spice with a smoky undertone. With age, honey and dried apricot will develop. Its lovely smooth texture is gorgeous with white meat, fish in creamy sauce, cheese, smoked trout or salmon, and mildly spicy food like vegetarian korma.

There is no vintage on this wine- it's a blend predominantly 2021, with some 2022- so it doesn't meet the 85% single-year requirement to put a vintage on the label. After losing significant volume to climate crisis extremes- frost in 2021 and devastating hail in 2022 (and 2024) we didn't have enough from one season alone. Some is barrel-aged. The blend is 90% Semillon and 10% Sauvignon.

Grown on the east-facing slope, these vines are 80 years old. As vines age past forty years yields naturally decline, but the berries become more concentrated, and delicious.

These Semillon vines have been growing in limestone and seams of flintstone (silex in French) since 1945, long before cloning existed. Cuttings were taken from many different plants creating more genetic diversity and disease resistance. Massal selection. Old vines. Real character. Timeless Semillon.

Natural fermentation was followed by aging in stainless steel tanks, and some barrels. Bottled 28 April 2026. Serve around 10 deg Celsius now or keep for decades.

If you have Silex 2017 or 2020 in your cellar, the mineral smokiness is starting to show beautifully. 1980 bottles produced.



Alc. Vol. : 12.5%
Sulphites : 88 mg/l
Some oak barrel aging

[Feely Mille Fleurs \(NV\) Semillon / Sauvignon blanc dry 'orange' wine](#)

<https://chateaufeely.com/product/millefleurvinorange/>

Only 1950 bottles of this delicious heritage vine wine were made. On the nose you will find candied peel, orange zest, flower nectar, marmalade, yellow peach or apricot, and a hint of gunflint followed by a palate that is fruity, 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 spicy food – that includes chilli and/or ginger- eg vegan dhal (recipe online at https://chateaufeely.com/vegan_dhal_and_semillon/).

Mille Fleurs was named for Sean's Mum whose nickname was Blossom. This was the first skin fermented white wine made by Chateau Feely. Some may remember the previous Mille Fleurs no sulfite Sémillon that had a lovely orange colour but wasn't fermented as long on the skins.

Alc. Vol. : 13.5%
Sulphites : 48 mg/l
Aged in Stainless Steel

[Feely Sensualité 2025 Merlot / Cabernet sauvignon dry rosé wine](#)

<https://chateaufeely.com/product/sensualite-2015/>

Sensualité is a dry rosé fermented in stainless steel, aged on fine lees for 6 months and bottled young. It is packed with fresh red fruits like strawberry, 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.

Grape : Merlot and Cabernet Sauvignon
Vintage : 2025
Designation : Wine of France
Alc. Vol. : 12.5%
Sulphites : 59 mg/l

[Feely Selection Brut Blanc Méthode Traditionelle dry sparkling white wine](#)

<https://chateaufeely.com/product/methode-traditionelle-sparkling-brut-blanc/>

This charming sparkling wine is fabulous for summer weekends and special occasions. Vintage 2024 and a lovely balance between acidity and alcohol and a dosage of 6 grams of sugar per litre ('Brut' is from 6 to 12 g/l). It is dry with notes of citrus and white peach and undertones of toast/ brioche. Twelve months on the lees after the second fermentation provide depth of flavour and yeast autolysis aromas. Serve well chilled.

Grape : Semillon
Vintage : 2024
Designation : Wine of France



Alc. Vol. : 12%
Sulphites : 70 mg/l

[Feely Resonance 2016 Merlot dry red wine](#)

<https://chateaufeely.com/product/resonance-2016/>

This wine is starting to show earthy notes of age with a fruity core. It is drinking well now but can also age for another five years. We enjoy this wine with tomato-based pasta dishes, pizza, BBQ. Serve at 16 deg or chilled in high summer. A blend of Merlot parcels- the north facing Garrigue parcel and a little from the south-east facing Hillside parcel. 10% of the 2016 was barrel aged.

Grape : Merlot
Vintage : 2016
Designation : Wine of France
Alc. Vol. : 14.5%
Sulphites : 25 mg/l

[Feely Resonance 2019 Merlot dry red wine](#)

<https://chateaufeely.com/product/resonance-2019/>

We also have Resonance 2019. This is dark fruit, plum, blackberry with a good touch of freshness. Like most of our Resonance cuvees, this vintage was fermented in stainless steel and aged in stainless steel helping preserve the fresh fruit character of the wine. Serve with tomato-based pasta dishes, pizza, BBQ at 16 deg or chilled in high summer. This is Merlot exclusively from the north facing Garrigue parcel.

Grape : Merlot
Vintage : 2019
Designation : Wine of France
Alc. Vol. : 13.5%
Sulphites : 25 mg/l

[Feely La Source 2020 Merlot 70%/ Cabernet sauvignon 30%, no sulfites added, 100% barrel-aged](#)

<https://chateaufeely.com/product/la-source-2020/>

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. 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.

Grape : 70% Merlot 30% Cabernet Sauvignon
Vintage : 2020
Designation : Wine of France
Alc. Vol. : 14%



Sulphites : No sulphites added

[Feely La Source 2021 natural red wine blend of Merlot and Cabernet Sauvignon](#)

<https://chateaufeely.com/product/la-source-2018/>

We also have Feely La Source 2021 now available. La Source is always a Merlot Cabernet Sauvignon Blend that is barrel aged, but the exact blend depends on the vintage. The 2021 is lighter and fresher than the 2020 - but still has lovely mineral depth – a signature of Chateau Feely terroir.

Grape : 85% Merlot 15% Cabernet sauvignon

Designation : Wine of France

Vin Nature/ Natural Wine

Vintage 2021

Alc. Vol. : 13.5%

Sulphites: 25mg/l

[Feely Vivacité 2021 Cabernet sauvignon](#)

<https://chateaufeely.com/product/vivacite2021/>

Feely Vivacité is 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 fermented and aged in stainless steel vats and thus retains wonderful fresh fruit and minerality. This is a summer wine – a juicy, thirst quenching red – that we recommend serving chilled in summer.

Grape : Cabernet Sauvignon

Vintage : 2021

Designation : Wine of France

Alc. Vol. : 12.5%

Sulphites : 46 mg/l

What's the difference between Feely Vivacité and Feely Vérité? 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 2021 Cabernet sauvignon 100% barrel-aged](#)

<https://chateaufeely.com/product/verite-2021/>

Feely Vérité has bright raspberry notes alongside blackcurrant and sweet spices. On the palate the rich fruit is followed by a hint of 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. This natural terroir-driven Cabernet sauvignon is called 'Truth' for its reflection of place and varietal. The name was created via a naming competition. Two people came up with the name Feely Vérité and won the prize of Caro's book 'Saving our Skins'.

Grape : Cabernet Sauvignon



Vintage : 2021
Designation : Wine of France
Alc. Vol. : 12.5%
Sulphites : 43 mg/l

[Grace 2019 Merlot 60%/ Cabernet sauvignon 40% 100% barrel-aged](#)

<https://chateaufeely.com/product/grace-wine/>

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 is beautiful paired 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.

Grape : 60% Merlot / 40% Cabernet sauvignon
Designation : Wine of France
Alc. Vol. : 14%
Sulphites : 25mg/l

Feely Wine Selector App

Try the [Chateau Feely Wine Selector App](#) to discover your ideal Feely organic wine.

Test out our new app <https://chateaufeely.com/wp-content/uploads/2026/06/feely-wine-selector.html>

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