

VINS DE PROVENCE BIO - RAISINS ISSUS D'AGRICULTURE EN BIODYNAMIE



DOMAINE
la Navicelle

NAVICELLE ROUGE

Made from of Grenache, Syrah and Mourvèdre, this cuvée is the red "pleasure" by excellence. On the nose, it reveals aromas of red fruits such as Morello cherry, garrigue and light tobacco. On the palate, this very fresh wine has fine and velvety tannins. The palate is tasty and very fresh.

The Domaine's signature cuvée, highlighting the La Navicelle's terroir and its signature made from salinity.

APPELLATION

Côtes de Provence d'Origine Protégée



GRAPE VARIETIES

Syrah | Grenache | Mourvèdre

TASTING NOTES

Red fruits | Pepper | Blond tobacco | Violet

DESCRIPTION

Delicate | Aromatic | Smooth

ROBE

Ruby

WINEMAKING PROCESS

Stainless steel tank, barrels and cask

AGEING POTENTIAL

From 5 to 7 years

WINE SERVING TEMPERATURE

From 15 to 18°C

FOOD PAIRING

Enjoy as an aperitif with Mediterranean mezzes (Greek/Lebanese cuisine). Or as main dish with a fine piece of red meat (prime rib) or with eggplant parmigiana.

