

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



DOMAINE
la Navicelle

NAVICELLE BLANC

Made from Rolle and Clairette, this cuvée is the perfect expression of those emblematic grape varieties of Provence. The nose reveals notes of exotic fruit, white fruits and fennel. 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

Rolle | Clairette

TASTING NOTES

Yellow fruits | Fennel | Citrus fruits

DESCRIPTION

Delicate | Elegant | Sharp

ROBE

Pale gold

WINEMAKING PROCESS

Stainless steel tank

AGEING POTENTIAL

From 2 to 3 years

WINE SERVING TEMPERATURE

From 10 to 12°C

FOOD PAIRING

Enjoy it as an aperitif with seafood tapas. As main dish, it's a perfect match with a shellfish, raw fish (scallop carpaccio) or goat's cheese.

