

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



DOMAINE  
*la Navicelle*

## ZÉPHYR BLANC

This cuvée is made from the finest Rolle of the Domaine, which are vinified in barrels in the style of the great whites from Burgundy. Aged on fine lees for 12 months.

As a result, we only produce a few hundred bottles a year.

This rich, elegant wine boasts perfect balance, excellent ageing potential and great complexity, making it a perfect match for gastronomic meals.

### APPELLATION

Côtes de Provence d'Origine Protégée



### GRAPE VARIETIES

Rolle

### TASTING NOTES

Vanilla | Ripe yellow fruits

### DESCRIPTION

Complex | Round | Buttery

### ROBE

Gold

### WINEMAKING PROCESS

Maturation in barrel 12 months on lees

### AGEING POTENTIAL

From 5 to 7 years

### WINE SERVING TEMPERATURE

From 12 to 14°C

### FOOD PAIRING

Pair with white meats in sauce such as chicken with morel mushrooms, truffle pasta, foie gras entremet or mature cheeses.

