

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



DOMAINE
la Navicelle

ZÉPHYR ROSÉ

A beautiful cuvée composed of Grenache and Mourvèdre, giving character and structure. On the palate, this wine is full-bodied, fleshy and persistent, thanks to six months' barrel ageing on fine lees.

Produced in only a few hundred bottles, this is a true gastronomic rosé with the potential to be kept for several years, giving complexity and volume.

APPELLATION

Côtes de Provence d'Origine Protégée



GRAPE VARIETIES

Mourvèdre | Grenache

TASTING NOTES

Red berries | Vanilla

DESCRIPTION

Full-bodied | Elegant | Racy

ROBE

Deep pink

WINEMAKING PROCESS

Maturation in barrel 6 months on lees

AGEING POTENTIAL

From 3 to 5 years

WINE SERVING TEMPERATURE

From 9 to 10°C

FOOD PAIRING

Pair with rock fish such as red mullet or bouillabaisse, exotic or sweet and sour cuisine, fine cuts of red meat.

