

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



DOMAINE
la Navicelle

NAVICELLE ROSÉ SPARKLING

After being vinified with the same care as our still wines, this cuvée rosé undergoes a second fermentation in the bottle using the traditional Provencal method, with a very low "Brut Nature" dosage to bring out the terroir.

A perfect balance of deliciousness and freshness, it's the wine for festive occasions and sharing.

GRAPE VARIETIES

Merlot | Cinsault

TASTING NOTES

Red berries | Citrus fruits

CARACTÈRES

Delicate | Tasty | Fresh

ROBE

Pale rose

WINEMAKING PROCESS

Traditional Provencal method - Brut Nature

AGEING POTENTIAL

From 2 to 3 years

WINE SERVING TEMPERATURE

From 8 to 10°C

FOOD PAIRING

As an aperitif to awaken the palate, or at the end of a meal for a fresh and tasty finale.

