

# Navicelle Rosé

## APPELLATION

*Côtes de Provence PDO*

## GRAPE VARIETIES

*Grenache | Tibouren | Mourvèdre*

## AROMAS

*White peach | Citrus | White flowers*

## CHARACTERISTICS

*Delicate | Fine | Fresh*

## COLOR

*Pale rose*

## VINIFICATION & AGING

*Stainless steel tank*

## AGING POTENTIAL

*2 to 3 years*

## SERVING TEMPERATURE

*Between 8 and 10°C*



DOMAINE  
*la Navicelle*

The estate's signature cuvée, this blend of Grenache, Tibouren, and Mourvèdre offers an ideal balance between indulgence and freshness. The nose, full of finesse, reveals notes of peach, citrus, and white flowers. On the palate, complexity and elegance combine, highlighted by the characteristic saline imprint of La Navicelle.



## FOOD PAIRING

From an aperitif with a fine platter of cold meats and cheeses, to the table paired with summer salads, Asian dishes, or grilled meats and fish.

