

Zéphyr Rosé

APPELLATION

Côtes de Provence PDO

GRAPE VARIETIES

Mourvèdre | Tibouren

AROMAS

Red fruits | Sweet spices

CHARACTERISTICS

Full-bodied | Elegant | Vinous

COLOR

Deep pink

VINIFICATION & AGING

Barrel aging on fine lees

Aged for 12 months

AGING POTENTIAL

3 to 5 years

SERVING TEMPERATURE

Between 9 and 10°C



DOMAINE
la Navicelle

A blend of Grenache and Mourvèdre, this rosé of character stands out for its structure and depth. Six months of barrel aging on fine lees brings remarkable amplitude and richness. Produced as a limited edition, this gastronomic cuvée possesses true aging potential that will reveal exceptional complexity and volume over the years.



FOOD PAIRING

Ideal with rockfish such as red mullet or a traditional bouillabaisse, as well as exotic or spicy cuisine and fine cuts of red meat.

