

# Navicelle Blanc

## APPELLATION

*Côtes de Provence PDO*

## GRAPE VARIETIES

*Rolle | Clairette*

## AROMAS

*Yellow fruits | Fennel | Citrus*

## CHARACTERISTICS

*Delicate | Elegant | Crisp*

## COLOR

*Pale Gold*

## VINIFICATION & AGING

*Stainless steel tank*

## AGING POTENTIAL

*2 to 3 years*

## SERVING TEMPERATURE

*Between 10 and 12°C*



DOMAINE  
*la Navicelle*

The estate's signature cuvée, this blend of Rolle and Clairette expresses the quintessence of our coastal terroir. The nose opens with notes of yellow and white fruits and a hint of anise. On the palate, freshness and indulgence dominate, highlighted by the characteristic saline finish of La Navicelle.



## FOOD PAIRING

As an aperitif with seafood tapas. At the table, it will pair beautifully with a seafood platter, raw fish (scallop carpaccio), or goat cheeses.

