

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



DOMAINE
la Navicelle

NAVICELLE ROSÉ

Made from Grenache, Syrah and Tibouren, this cuvée is a perfect balance of deliciousness and freshness. The fine nose presents notes of fresh fruit such as peach and citrus, as well as aromas of white flowers. On the palate, this cuvée subtly combines complexity and finesse. The Domaine's signature cuvée, highlighting the La Navicelle's terroir and its signature made from salinity.

APPELLATION

Côtes de Provence d'Origine Protégée



GRAPE VARIETIES

Grenache | Syrah | Tibouren

TASTING NOTES

White peach | Citrus fruits | White flowers

DESCRIPTION

Delicate | Fine | Fresh

ROBE

Pale rose

WINEMAKING PROCESS

Stainless steel tank

AGEING POTENTIAL

From 2 to 3 years

WINE SERVING TEMPERATURE

From 8 to 10°C

FOOD PAIRING

From the aperitif with a fine charcuterie and cheese platter, to main dishes such as Asian dishes, summer salads and grilled meat or fish.

