



Provence, Domaine la Navicelle, La Navicelle, AOP Côtes-de-Provence, Blanc

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Owned by the Swedish Kamprad family (founders of the multinational retail company IKEA), La Navicelle is tucked into the side of the "Colle Noire" massive and neighbors to Clos Cibonne, overlooking the sea near Toulon. This 21-hectare estate produces wines that showcase the stunning terroir its vines are rooted in - with northern exposure and thus later ripening vineyards, resulting in greater acid retention and increased complexity in the mature grapes.

PRESENTATION

Devoted to crafting exceptional white wines, the 'Colle Noire' vineyard, situated in a north-facing position with unwavering views of the Mediterranean, epitomizes the essence of white wine terroir. Here, the harmonious blend of Rolle and Clairette yields whites that showcase Provence at its most characteristic and spectacular: wines of unmatched richness and salinity that are truly

IN THE VINEYARD

La Navicelle's vineyards are a terroir masterclass, gracefully spread across terraces adorned with red clay and a mosaic of limestone, sandstone, and shale. Every aspect of vineyard care, from cultivation to harvest, is infused with innovative techniques. This cuvée, born from Rolle and Clairette, reveals the full potential of indigenous grapes when transformed into lively white wines. It's a testament to the enchantment these varieties bring to each bottle!

WINEMAKING

La Navicelle distinguishes itself through its commitment to organic and biodynamic practices, embracing a 'less is more' philosophy in every step of winemaking. Freshly pressed, this wine proudly displays its region's signature pale hue, yet surprises with its robust flavors. The native yeast fermentation creates a rich tapestry of complexity, highlighting the meticulous care taken in both vineyard and cellar. This wine is more than just a beverage; it's a testament to the art of thoughtful craftsmanship.

VARIETALS

Clairette, Rolle

13,5 % VOL.

GM: No.

not contain milk or milk-based products.

SERVING

T° of service: 8°C / 46°F.

AGEING POTENTIAL

Enjoy all year long, 2 to 3 years









TASTING

Embrace the enchantment of this aromatic and lavish wine, where the richness of yellow fruits elegantly waltzes with the lively zest of lemons. Its subtly tangy texture bestows a captivating and elevating experience. While it's undeniably delightful for immediate indulgence, contemplate reserving a few bottles for maturation – the anticipated rewards will undoubtedly justify the patience!

FOOD PAIRINGS

Aperitif, International cuisine, Cheese, Sea food, Shellfish, Fish, French cuisine, White meat, Poultry



