

Domaine la Navicelle, Over the rainbow, Rosé

AOP Côtes de Provence, Provence, France



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

Over the rainbow is a certified organic rosé minimal approach to winemaking. A direct press, the wine has a pale color typical of the region but does not lack for intensity. It's rich, juicy and structured. A summer staple, illuminating the thoughtfulness of the farming at Domaine la Navicelle.

IN THE VINEYARD

The vines are terraced on red clay soils and a rocky subsoil of limestone, sandstone and shale. Tillage, pruning, trellising, phytosanitary treatments and the harvest are constantly questioned.

WINEMAKING

Harvesting at sunrise to noon. Destemmed and slight crushed at cold temperature to avoid oxidation. Both the free run and pressed juices are transferred to stainless vessels where fermentation is started and held at strictly controlled temperatures in state-of-the-art gravity-fed cellar.

VARIETALS

Cinsault 80%, Grenache noir 20%

12,5 % VOL.

GM: No.

Contains sulphites. Does not contain egg or egg products. Does 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

Produced from biodynamically grown grapes, this wine is ripe and with great fruit. Despite displaying less power and weight than the top wine from the winery, this wine shows a delicious sense of harmony and crispness. Peach and lemon flavors are underscored by firm minerality and a touch of spice and pepper that gives the wine an attractive edge. It is all about delicious red-currant and orange-zest fruit.

FOOD PAIRINGS

Anything cheesy! Almost all cheeses pair well with this type of dry rosé, which has the acidity of white wine and the fruit character of red. Check out a recipe for grilled blackberry and cheese sandwich - made for scoffing whilst quaffing dry rosé wine !

