



Provence

BRUNOLAFON
wine selection

Domaine la Navicelle, La Navicelle, Rosé

AOP Côtes-de-Provence,



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.

IN THE VINEYARD

La Navicelle's vineyards are a masterclass in terroir, elegantly draped over terraces of red clay and a mosaic of limestone, sandstone, and shale. Here, every vineyard practice, from tillage to harvest, is under the microscope of innovation. And the buzz? They're crafting a rosé with the elusive Tibouren grape, turning rare into remarkable - it's the vineyard's latest thrilling escapade!

WINEMAKING

La Navicelle stands out with its organic and biodynamic badge, embracing a 'less is more' philosophy in rosé winemaking. Straight from the press, this wine flaunts a pale hue iconic to its roots, yet it's bursting with bold flavors. Its native yeast fermentation weaves a tapestry of complexity, shining a spotlight on the meticulous care in both vineyard and cellar. This wine is not just a drink; it's a testament to thoughtful craftsmanship.

VARIETALS

Grenache noir 50%, Cinsault 30%, Tibouren 20%

13,5 % 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

This rosé is as light as they come, but don't let its delicate shade fool you - it's bursting with zesty, herbal notes. Brimming with intense crispness, this wine is a refreshing masterpiece, highlighted by lemony zing, vibrant red-fruit melodies, and a tantalizingly juicy finale. Its fruitiness is blossoming, hinting at a future filled with opulence and a dash of spice. And the finale? A whisper of tannin transforms it into a culinary champion, ready to elevate any meal.

FOOD PAIRINGS

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



Bruno Lafon Selection

Integrity Wines LLC - d.b.a Bruno Lafon Selection, NY 10016 New York
Marine Royer (Chicago, IL): +1 (312) 888-0290 | marine@brunolafonselection.com
Contact us at: info@brunolafonselection.com

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