



Provence

BRUNOLAFON
wine selection

Provence , Domaine la Navicelle, A Flot, AOP Côtes-de-Provence, Blanc

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.



PRESENTATION

A Flot (Afloat in French) rosé is so organic and biodynamic, it practically hugs trees while it ferments! With a minimalistic winemaking style that's as light as a feather, this wine sports the pale hue iconic to its region but packs a punch in flavor. Its native yeast fermentation is like a secret ingredient, sprinkling complexity into every sip and showcasing the savvy agriculture at Domaine la Navicelle. It's like the wine whispers, "I'm more than just a pretty color!"

IN THE VINEYARD

La Navicelle's vineyards are a captivating display of terroir, gracefully sprawling across terraces featuring red clay and a medley of limestone, sandstone, and shale. Here, they meticulously scrutinize every aspect of vineyard management, from soil preparation to harvesting, all driven by innovation. And what's causing a stir? They're fashioning a white wine with the elusive Sémillon grape, transforming rarity into something truly extraordinary – it's the vineyard's most recent and exhilarating adventure!

WINEMAKING

From sunrise to noon, they seize the enchanting moment for their harvest, preserving the refreshing morning aura. Every grape undergoes a gentle crush beneath a cool shroud to prevent oxidation. The next phase commences as the pressed juices flow into stainless steel sanctuaries, initiating fermentation. This entire process unfolds under the vigilant supervision of their state-of-the-art, gravity-fed cellar, where temperatures are meticulously controlled, akin to a maestro conducting an orchestra. It's here that the wines rest on lees until they are ready for bottling.

VARIETALS

Vioignier, Clairette, Sémillon, Muscat blanc à petits grains

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



Bruno Lafon Selection

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TASTING

Nestled by the sea, this charming estate brings you a tantalizing wine, bursting with fragrant white fruits and zesty acidity. Ripe pears mingle with luscious soft fruits, and a zing of tangy lime adds a spicy twist. The finish? It's as crisp as a fresh breeze, and with a little more time, it's bound to shine even brighter. Get ready for a crisp and tangy finale!

FOOD PAIRINGS

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



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