

Domaine la Navicelle, A Flot, 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.

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 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

Sunrise to noon is the magic window for our harvest, capturing the cool, crisp dawn essence. Each grape is destemmed and gently crushed under a chilly veil to shun oxidation. Then, the journey begins - both free run and pressed juices glide into stainless sanctuaries, kicking off fermentation. It's all under the watchful eye of our high-tech, gravity-fed cellar, where temperatures are kept in check like a maestro conducting an orchestra.

VARIETALS

Cinsault 60%, Grenache noir 40%

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

Crafted from grapes raised with biodynamic love, this wine is a treasure trove of lush red fruits, laced with a melody of spice, zest, and profound flavor layers. "À Flot" dances on your palate with a symphony of red fruits and peach, all tuned to perfection with a zing of acidity and a dash of peppery flair. It's like a light ballet on your taste buds, complete with a crisp, poised texture and a juicy encore that lingers.

FOOD PAIRINGS

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

