



# Domaine la Navicelle, A Flot, Rosé, 2022

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) is a certified organic and biodynamic rosé minimal approach to winemaking. A direct press, the wine has a pale color typical of the region but does not lack for intensity. Native yeast fermentation clearly brings complexity to this wine, 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. La Navicelle is experimenting with rosé based on the rare red grape Tibouren, which is very exciting!

## WINEMAKING

Harvesting at sunrise to noon. Destemming and slight crushing 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, Grenache noir, Tibouren

### 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 packed with rich red fruits that are underlined by spice, acidity and depth of flavor. "À Flot" is a medley of red fruits and peach sharpened by acidity and a peppery edge. It does have a lighter touch with its poised crisp texture and its juicy aftertaste.





