

DOMAINE DE LA NAVICELLE

A Flot

Côtes de Provence Rose 2020



Region :	Provence-Corse
Name :	Côtes de Provence
Cuvée :	A Flot
Color :	Rose
Vintage :	2020
Grape varieties :	Cinsault (60%) / Grenache (30%) / Syrah (10%)
Alcohol :	13 %
Capacity :	75 cl
Allergens :	No allergens identified



ELABORATION

Biodynamic viticulture.

Traditional hand picking.

Temperature-controlled fermentation in stainless steel vats, Pressurage direct, Débourage.

Sols argileux, Sols argilo-calcaires, Sols schisteux, Sols siliceux (sables, graviers...).



TASTING

EYE : Pinkish colour, pale, rosé highlights.

NOSE : Aromatic, fresh, slight fresh fruit aromas, subtle melon aromas, slight grapefruit aromas, arômes de minéral.

MOUTH : Crunchy, generous, tendre, melon hints, grapefruit hints, notes de minéral, fresh tannin, very smooth, mineral, light body, good intensity, good length.



SERVICE

OPERATING TEMPERATURE : Between 7° and 9°.

GUARD : To be consumed between 2021 and 2022



FOOD AND WINE PAIRING : For the aperitif, Prawns à la plancha, Mediterranean cuisine, Fruit desserts

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