



RED

# — Colle Noire —

▲ *This wine can be aged for many years or consumed right now:*

A beautiful deep intense ruby color. The slightly woody nose is very pleasant with spicy aromas of black fruits. Structured depth and strong tannins with a long-lasting taste. Supple and balanced. A pleasant sensation of freshness.

▲ *Food and wine combination:*

After a long decanting time (4 to 6h), serve it with a wild boar or a deer stew or a duck breast with three peppers.



DESIGNATION: Côtes de Provence  
Protected designation of origin

GRAPE VARIETIES: Syrah | Mourvèdre

WINE TYPE: Dry

AROMA: Woody | Fruity

CHARACTER: Generous | Sophisticated | Subtle

ROBE: Deep structure

MATURING/AGING: Oak barrel

ALCOHOL LEVEL: 13.5°

MATURING TIME: From 4 to 10 years,  
long-keeping wine

SERVING

TEMPERATURE: 18°C

*This wine contains sulfites*



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