



#### LE VIGNOBLE

Altitude : 250 meters. Clay-limestone soil with small stones.

Small plots of land, bordered by the natural vegetation of the Provençal garrigue and forest, meadows of olive trees and streams. Great biodiversity.

Semi-continental climate with rigorous winters and hot and dry summers benefiting from cooler nights.

Degree : 13.50%

Grape variety : 85% Grenache, 15% Syrah

#### LACAVE

Harvest during the night during cool hours at full maturity; destemming; light crushing; long skin maceration; free-run juice then very light pneumatic pressing; static cold settling; fermentation under temperature control; inerting gas protection for a good extraction of aromas without oxidation; following of the lunar calendar.

Bottling on the Estate by us and using top of the range equipment, following a quality chart.

#### LADÉGUSTATION

On the nose, notes of citrus, spice and exotic fruits. This complex bouquet is found in a mouth at once round and acidulous, enhanced with some floral notes and prolonged by a nice citrus finish.

Pleasant with appetizers and with a menu of quality sea products, tasty white meats, summer cooking and fruity deserts.

Service: 10-12°C

#### LENOM

« Grands Annibals » : Dédicace aux Annibals, Vignerons forts et courageux qui ont cultivé nos vignes et élaboré notre vin depuis des générations dans le respect du Terroir et de l'Homme.

Une cuvée confidentielle qui voit le jour les années où la qualité des raisins est au rendez-vous.



MÉDAILLE  
D'ARGENT CONCOURS DES  
VIGNERONS  
INDÉPENDANTS DE  
FRANCE 2023



MÉDAILLE  
D'ARGENT CONCOURS DES  
VINS, BRIGNOLES 2023



UNE ÉTOILE  
AU GUIDE HACHETTE DES  
VINS 2023

