



LE VIGNOBLE

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

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

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

Degree : 13%

Grape variety : 60% Grenache, 40% Cinsault

LA CAVE

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.

LA DÉGUSTATION

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

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

KEEP OF : 2 years SERVE BETWEEN : 10-12°C

LE NOM

“Grands Annibals”: “Great Annibals”, dedication to the Annibals, strong and courageous winegrowers who have cultivated our vines and produced our wine for generations with respect for their Terroir and Man. A confidential cuvée that is produced when the quality of the grapes shows exceptional promise.

