



LE VIGNOBLE

Located in the South of France, in the Provence Verte area in the Var. The plots are small and south-facing, bordered by woods, garrigue and streams. The climate is semi-continental with harsh winters and hot, dry summers with cooler nights.

AREA : 1 hectare ALTITUDE : 250 - 320 m

SOIL : Clay-limestone soil, stony; high biodiversity.

ALCOHOL CONTENT : 13.50%

GRAPES : 60% Grenache, 40% Cinsault, 5% Syrah

VITICULTURE : Trellised vines; Light ploughing of the land, grassing; no chemical pesticides, no herbicides, no chemical fertilizers; Severe pruning for a small yield; Careful disbudding; organic farming certified by Ecocert.

LA CAVE

VINIFICATION : organic specifications certified by Ecocert; Night harvest at full maturity; De-stemming; light crushing; long skin maceration, freerun juice then very light pneumatic pressing, static cold settling, fermentation under controlled temperature; Gas inerting for a good extraction of aromas without oxidation; following of the lunar calendar.

BOTTLING : Bottled on the Estate by ourselves according to our quality charter.

PRODUCTION : Limited production of 4000 75cl bottles.

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.



MÉDAILLE D'ARGENT
CONCOURS GÉNÉRAL
AGRICOLE DE PARIS
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