



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.

Alcohol Content : 14%

Grape : 60% Syrah, 40% Grenache

LA CAVE

Harvest at full maturity; destemming; light crushing; long maceration; fermentation under temperature control with pump-overs and delestages; free-run juice then very light pneumatic pressing; inerting gas protection of transfers for aromas without oxidation; maturing in French oak barrels around 18 months; no filtering; following of the lunar calendar.

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

LA DÉGUSTATION

Dark garnet-red colour; elegant, spicy and fruity nose with black berries and smell of toasted garrigue. Long and silky tannic mouth.

Pleasant with braised Prime rib, slow cooked meats, dishes with truffles or morels juice, cheese of character.

Service: 16-18°C

LE NOM

« 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.

