



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 : 13.50%

Grape variety : 90% Rolle, 10% Ugni B

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

Golden hues with a zest of emerald; exotic fruits aromas of pineapple and lime accompany its ripe roundness in the mouth; long fresh finale.

Pleasant with appetizers and varied menus : quality sea foods, tasty white meats, summer cooking, fruity deserts.

Service : 10-12°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.



MÉDAILLE
D'ARGENT CONCOURS DES
VIGNERONS
INDÉPENDANTS DE
FRANCE 2023



MÉDAILLE
D'ARGENT CONCOURS
GÉNÉRAL AGRICOLE DE
PARIS 2023



MÉDAILLE
D'ARGENT CONCOURS DES
FÉMINALISE 2022

