



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 : 100% Rolle

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”: “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.

