CHÂTEAU DES ANNIBALS

GRANDS ANNIBALS

AOP Coteaux Varois en Provence Blanc 2025



LE VIGNOBLE

Located in the South of France, in the Provence Verte area of 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 : 0.5 hectare ALTITUDE : 250 - 320 m
SOIL : Clay-limestone soil, stony; high biodiversity.
ALCOHOL CONTENT : 13,50%
GRAPES : 100% Rolle, 10% Grenache Blanc

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, free-run 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 2000 75cl bottles.

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.