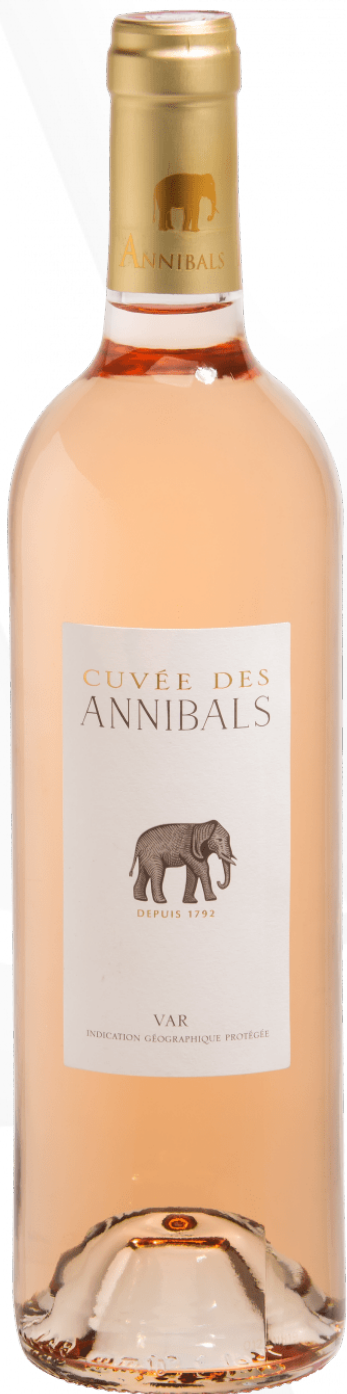


# CUVÉE DES ANNIBALS

## IGP Var Rosé 2022



### 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.

Degree : 13%

Grape variety : 55% Cinsault, 25% Grenache, 20% Syrah

### LACAVE

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.

### LADÉGUSTATION

Pale salmon pink robe. Complex aromas of white peach accompanied by lightly spiced floral notes.

Pleasant with appetizers, summer menus, grilled meats and fish, provençal vegetables and fruity deserts.

Service : 10-12°C



MÉDAILLE  
D'ARGENT  
CONCOURS DES  
FÉMINALISE 2023

