CHÂTEAU DES ANNIBALS

CUVÉE DES ANNIBALS

IGP Var Rosé 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 : 12 hectares ALTITUDE : 250 m
SOIL : Clay-limestone soil, stony; High biodiversity.
ALCOHOL CONTENT : 13%
GRAPES : 50% Grenache, 30% Cinsault, 20% Syrah.
VITICULTURE : light ploughing of the land, grassing; no chemical pesticides, no herbicides, no chemical fertilizers; severe pruning for a limited yield of 45hl/ha; Mechanical harvesting at night and

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 : available in 75cl.

LA DÉGUSTATION

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

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

Service : 10-12°C

SILVER MEDAL AT THE CONCOURS CHALLENGE MILLÉSIME BIO 2026

SILVER MEDAL AT THE CONCOURS GÉNÉRAL AGRICOLE DE PARIS 2026

GOLD MEDAL AT THE CONCOURS DES VIGNERONS INDÉPENDANTS DE FRANCE 2026

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BIO