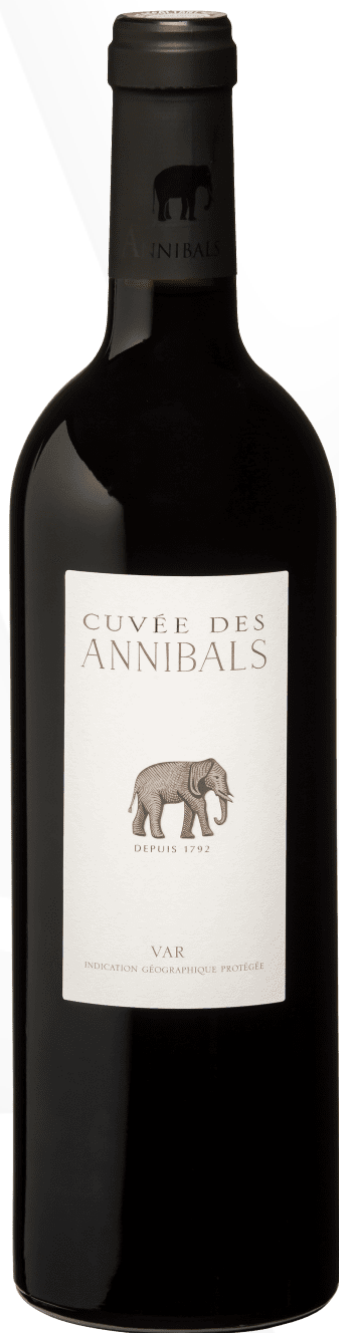


CUVÉE DES ANNIBALS

IGP Var Rouge 2020



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 benefitting from cooler nights.

Alcohol Content : 13.5%

Grape : 55% Grenache, 25% Cinsault, 20% Alicante

LACAVE

Harvest at full maturity; destemming; light crushing; long maceration; fermentation under temperature control with pump-overs and delestages; free-run juice then very light pneumatic pressing; inerting gas protection of transfers for aromas without oxidation; no filtering; following of the lunar calendar

Bottling on the Estate by us and using top of the range equipment, following a quality chart.

LADÉGUSTATION

Dark ruby colour Fruity nose and mouth with blackcurrant, morello cherry and flinty taste. Mellow tannins.

Pleasant for grilled menus with smells of rosemary and thyme from the Provence garrigue and marinated meats; charcuterie; cheese of character.

Service: 15-16°C

