CHÂTEAU DES ANNIBALS

FESSE-MATHIEUX

AOP Coteaux Varois en Provence 2020 Rouge 2021



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 : 14%

Grape variety : 65% Grenache, 35% Syrah

LA CAVE

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.

LA DÉGUSTATION

Precise fruity nose ; elegant flowers (violet and iris) and garrigue; full and spicy mouth with a finale of musk, coffee and tobacco; mineral.

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

LE NOM

«Fesse-Mathieux» : A lost old and comical word referring to a stingy person, such as a penny-pincher (see Molière). This compound word comes from Saint Matthew, patron saint of money changers, spanked by beggars to give up his last possessions. Our Syrah vines are often "stingy" with grapes (for quality's sake !), and we like to humor them, gently.

LE GUIDE HACHETTE DES VINS 1 STAR IN THE GUIDE HACHETTE DES VINS 2026

BIO

vignobles & découvertes

vigneron indépendant