

### 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 : 3 hectares ALTITUDE : 250 m

SOIL : Clay-limestone soil, stony; high biodiversity.

ALCOHOL CONTENT : 13%

GRAPES : 70% Rolle, 20% Ugni Blanc, 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

Harvest during the night during cool hours at full maturity; destemming; light crushing; very long skin maceration; free-run juice then very light pneumatic pressing; static cold settling; fermentation under temperature control; inserting 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.

### LA DÉGUSTATION

Floral and fruity nose; ample and rich introduction with a tonic and long mouth where one finds exotic and white fruits. Well-dosed acidity, subtle bitterness and a saline touch equilibrate this decidedly elegant wine.

Pleasant with appetizers and with varied menus : quality sea foods, tasty white meats, summer cooking, goat cheese, fruity deserts...

Service: 10-12°C

### LE NOM

“La Jouvencelle” : “The Maiden” takes its name from youth, eternal youth miraculously contained in the water flowing from the Fountain of Youth, a fabulous spring in Roman mythology. This is our white AOP cuvée, young and eternal, a source of purity and pleasure...



[www.annibals.com](http://www.annibals.com)

