CHÂTEAU DES ANNIBALS

La Jouvencelle

AOP Coteaux Varois en Provence Blanc 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 : 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;

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 50cl, 75cl, 150cl.

LA DÉGUSTATION

Floral and fruity nose; ample and richintroduction with a tonic and long month where one finds exotic and white fruits. Well-dosedacidity, 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…

VIGNERONS INDÉPENDANTS ARGENT CONCOURS 2026

SILVER MEDAL
AT THE CONCOURS DES
VIGNERONS
INDÉPENDANTS DE
FRANCE 2026

BIO

vignobles & découvertes

vigneron indépendant