

## 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 : 13 %

grape variety : 60% Grenache, 30% Cinsault, 10% Syrah

## LA CAVE

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

Pale salmon-pink color; complex and present aromas. The first taste fills the palate, evocating white fruit with strawberry and blackcurrant, a hint of vegetal adding freshness and crisp to a long finale.

Pleasant with appetizers and with a menu of tasty white meats (poultry, veal), summer meals and Asian assortments.

Service : 10 -12°C

## LE NOM

« Suivez-moi-jeune-homme » : The ribbons of the women's hats that floated on the back of the neck were called like this and, with graceful and disorderly movements, were an invitation to young people to follow their swaying. Like our wine, fine and elegant.



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