



## LE VIGNOBLE

Located in the South of France, in the Provence Verte area in 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 : 1 hectare ALTITUDE : 250 - 320 m

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

ALCOHOL CONTENT : 13.50%

GRAPES : 60% Grenache, 40% Cinsault, 5% Syrah

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

VINIFICATION : organic specifications certified by Ecocert; Night harvest at full maturity; De-stemming; light crushing; long skin maceration, freerun 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 : Limited production of 4000 75cl bottles.

## LA DÉGUSTATION

On the nose, notes of citrus, spice and exotic fruits. This complex bouquet is found at once round and acidulous, enhanced with some floral notes and prolonged by a nice citrus finish.

PAIRING : Pleasant with appetizers and with a menu of quality sea products, tasty white meats, summer cooking and fruity deserts.

KEEP OF : 2 years SERVE BETWEEN : 10-12°C

## LE NOM

“Grands Annibals”: “Great Annibals”, dedication to the Annibals, strong and courageous winegrowers who have cultivated our vines and produced our wine for generations with respect for their Terroir and Man. A confidential cuvée that is produced when the quality of the grapes shows exceptional promise.



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