



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 : 0.5 hectare ALTITUDE : 250 - 320 m

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

ALCOHOL CONTENT : 13,50%

GRAPES : 100% Rolle, 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

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 : Limited production of 2000 75cl bottles.

LA DÉGUSTATION

Golden hues with a zest of emerald; exotic fruits aromas of pineapple and lime accompany its ripe roundness in the mouth; long fresh finale.

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

Service : 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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