

CUVÉE DES ANNIBALS

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Small plots of land, bordered by the natural vegetation of the Provencal garrigue and forest, meadows of olive trees

Semi-continental climate with rigorous winters and hot and dry summers benefitting from cooler nights.

Alcohol Content: 13.5%

and streams. Great biodiversity.

Grape: 45% Syrah, 30% Grenache, 15% Caladoc, 10% Alicante

LA CAVE

Harvest at full maturity; destemming; light crushing; long maceration; fermentation under temperature control with pump-overs and delestages; free-run juice then very light pneumatic pressing; inerting gas protection of transfers for aromas without oxidation; no filtering; following of the lunar calendar.

Bottling on the Estate by us and using top of the range equipment, following a quality chart.

LA DÉGUSTATION

Dark ruby colour. Fruity nose and mouth with blackcurrant, morello cherry and flinty taste. Mellow tannins.

Pleasant for grilled menus with smells of rosemary and thyme from the Provence garrigue and marinated meats; charcuterie; cheese of character.

Service: 15-16°C







