



Domaine des Annibals

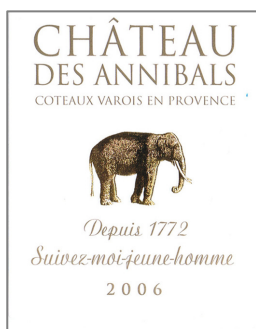
Region: Provence – Coteaux Varois AOC

Information: Located in the heart of the Provence Verte region, on the southern sides of a valley near the La Loube Mountain, the Domain des Annibals that has been around since 1772, spreads over 30 hectares of vine (75 acres), most of which fall under the Coteaux Varois en Provence AOC. Domaine des Annibals is one of the pillar estate of the region to the point that the AOC Coteaux varois en Provence was actually signed at the winery. The exceptional terroir is composed of chalky clay soil and enjoys good sun exposure... The owners of the property, who love and respect nature, raise their crops biologically preferring organic nutrients over chemical fertilizers. The yield never exceeds 38hl per hectare for the AOC wines and 42hl per hectare for the Vins de Pays. The grapes are harvested carefully only after they reach full maturity. The wines from the domains are the result of a blend of reputable varietals that are particularly well adapted to the terroir of their Provence AOC; Cinsault and Grenache for rose wines, Syrah, Cabernet Sauvignon, and Grenache for fruity reds, and Ugni blanc, and Rolle for whites. They offer powerful, yet expressive bouquets that linger in the mouth. The lively and charming roses are characterized by a slight pink hue.

Biodynamic estate

Female Winemaker: Nathalie Coquelle

The Wines:

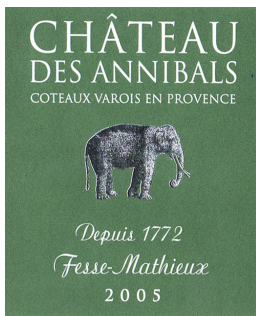


Cuvee Suivez-moi jeune-homme – Rose

This rose's hue is soft pink and its nose is full of harmonious white peach aromas. It is both light and delicate, and quite refreshing with a good lasting finish in the mouth.

This wine will be enjoyed all summer long by itself or with many different fresh dishes even on the hottest days.

A blend of Grenache 40 % and Cinsaut 60 %. Aged in stainless steel tank.



Cuvee Fesse-Mathieu:

This wine has a deep red hue and bursts with red berry flavors. The nose on this Syrah-Grenache-Cabernet Sauvignon blend will surprise you with unusual aromas encompassing huckleberry and gun powder. This strong clean mineral wine offers very crisp, fresh flavors in the mouth and a fruity finish. « Fesse-Mathieux »: is an old term comically describing a miser. It comes from St Mathieu, Patron Saint of bankers, who was spanked so he would forsake his possessions. It is as such that the Syrah vines, who do not give many grapes, allow to elaborate this fruity vintage.

Enjoy it with red meats, black olives and tuna, fowl, and fantastically smelly cheeses!

Old vines Syrah 60 %, Grenache 30 % and Cabernet Sauvignon 10 %. Aged in stainless steel tank for



8 months before botling.

Cuvee La Jouvencelles Blanc

This dry, yet fruity, wine arbors a shiny straw colored hue and has a very original nose with flavors of heath honey, citronella, and almond tree flowers. In the mouth it is generous, fleshy, and even jammy with a hint of iodine like bitterness accompanied with citrus aromas.

Try it with seafood or white meats. It is simply fantastic with a crabmeat risotto.

90 % Vermentino also called Rolle and 10%Ugni blanc. Aged in stainless steel tank.

CHÂTEAU
DES ANNIBALS
COTEAUX VAROIS EN PROVENCE



Depuis 1772
La Jouvencelle
2006