

# 2025 Cuvée des Annibals

Château des Annibals | IGP Var, Provence



serving temp  
**50-54°F**

Cuvée des Annibals expresses the elegance and freshness that define rosé from the plateau of the Coteaux Varois. Sourced from organic vineyards in the heart of Provence Verte near Brignoles, the wine reflects the balance between Mediterranean sunshine and the cooler nights that characterize the Annibals estate. The blend of Cinsault, Grenache, and Syrah delivers both finesse and aromatic complexity, producing a rosé that is bright, refined, and effortlessly drinkable.

## THE VINTAGE

A healthy and elegant vintage revealing the fresh, mineral signature of our terroir. Winter rains replenished water reserves. Summer was hot but cool plateau nights preserved aromatic tension. The result is clean, precise terroir wines. 2025 is a vintage oriented toward finesse.

## TERROIR

Located in the heart of Provence Verte, in Brignoles (Var). Parcels are small and fully south-facing, bordered by woods, garrigue and streams. Semi-continental climate with harsh winters and hot, dry summers, with cooler nights.

## WINEMAKING

Organic grapes are harvested from parcels with clay-limestone soils at approximately 250 meters elevation. The south-facing vineyards benefit from warm days and cooler nights that help preserve freshness and aromas. Following harvest, the fruit undergoes a short cold-soak maceration of 2-3 hours to gently extract color and aromatics. Fermentation takes place in stainless steel and concrete tanks for 10-15 days at controlled temperatures between 60.8 and 62.6°F to maintain purity of fruit. The wine then rests for 4-6 months in stainless steel and concrete tanks before bottling.

## TASTING NOTES

This elegant pale salmon-pink rosé offers notes of white peach and floral aromatics with a hint of spice. The wine is fresh and balanced, with juicy stone fruit and citrus tones framed by bright acidity and mineral lift.

## FOOD PAIRING

Grilled shrimp • Herb-marinated chicken • Niçoise salad  
Grilled vegetables • Light summer dishes

**varietals** 55% Cinsault, 25% Grenache, 20% Syrah

**farming** Organic

**alcohol** 13.0%

**residual sugar** 0.0 g/L

**pH** 3.28

**acidity** 3.49 g/L

**SO<sub>2</sub>** Free: 36 mg/L, Total: 73 mg/L

**fermentation** 10 to 15 days in stainless steel and concrete at 60.8 to 62.6°F

**aging** 4-6 months in concrete and stainless steel tanks

