

2025 La Jouvencelle

Château des Annibals | AOP Coteaux Varois en Provence



serving temp
54°F

A rare Provençal white born from old parcels of Rolle and Ugni Blanc once farmed for high yields. When Nathalie De Wulf Coquellé took over the vineyards, she drastically reduced yields and began experimenting with extended maceration to reveal the true potential of these grapes. The result is a distinctive cuvée that captures both the Mediterranean warmth of Provence and the freshness of the Annibals plateau. Recognized with multiple awards, La Jouvencelle expresses the estate's signature balance of fruit, minerality, and precision.

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

La Jouvencelle was created through experimentation with extended maceration for white grapes. After harvest, the fruit undergoes a cold-soak of about 24 hours to enhance aromatic complexity and texture. Fermentation takes place in stainless steel and concrete tanks for approximately 15 days at controlled temperatures between 62.6 and 64.4°F.

Malolactic fermentation is avoided to preserve freshness and structure. The wine then ages for 4–6 months in concrete and stainless steel tanks before bottling.

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| TASTING NOTES | A floral and fruity nose with a full, rich attack. Tonic and persistent palate with exotic and white fruit. Well-balanced acidity, fine bitterness, and a touch of salinity give the wine elegance and structure. |
| FOOD PAIRING | Grilled sea bass • Scallops w/citrus butter • Goat cheese salad Provençal bouillabaisse • Roast chicken with thyme |

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| varietals | 75% Rolle, 15% Grenache Blanc, 10% Ugni Blanc |
| farming | Organic |
| alcohol | 13.0% |
| residual sugar | 0.90 g/L |
| pH | 3.26 |
| acidity | 3.0 g/L • Volatile acidity: 0.50 g/L |
| SO₂ | Free: 32 mg/L, Total: 84 mg/L |
| fermentation | 10 to 15 days in stainless steel and concrete at 62.6 to 64.4°F |
| aging | 4–6 months in concrete and stainless steel tanks |