

2025 Suivez-moi-jeune-homme

Château des Annibals | AOP Coteaux Varois en Provence



Suivez-moi-jeune-homme is a classic Provençal rosé that captures both the elegance of the Coteaux Varois en Provence plateau and the distinctive character of Château des Annibals. The estate, whose cellar dates back to the 12th century, has long been rooted in the agricultural life of the valley where bread and wine were once produced for the surrounding community. Today Henri and Nathalie De Wulf Coquelle continue that legacy with organically farmed vineyards and meticulous vineyard work that emphasizes balance and precision. The result is a rosé of clarity and finesse that reflects the mineral freshness of the Annibals terroir.

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 south-facing vineyards with clay-limestone soils at approximately 250 meters elevation. After harvest, the fruit undergoes a short cold-soak maceration of two to three hours to extract color and aromas. Fermentation takes place in stainless steel and concrete tanks for 10-15 days between 62.6 and 64.4°F. The wine rests for four to six months in concrete and stainless steel tanks before bottling.

TASTING NOTES

Pale salmon-pink color with notable complexity and aromatic power. First sip fills the palate, evolving toward peach and citrus, with a vegetal hint adding freshness and crunch to a persistent finish.

FOOD PAIRING

Herb-roasted chicken • Grilled sea bream • Niçoise salad
Mediterranean vegetables • Asian cuisine with ginger and citrus

varietals 60% Grenache, 25% Cinsault, 15% Syrah

farming Organic

alcohol 13.0%

residual sugar 0.0 g/L

pH 3.3

acidity 3.37 g/L

SO₂ Free: 39 mg/L, Total: 80 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

serving temp
50-54°F