

# Château des Annibals

Coteaux Varois en Provence | Brignoles, Var

Fresh, mineral rosés & textured Rolle whites | Estate: 40 ha | 250 m elevation | Organic

Located in the hills of Provence Verte near Brignoles, Château des Annibals is a historic estate whose vineyards reflect centuries of agriculture on the Coteaux Varois en Provence plateau. Today the domaine is led by Nathalie De Wuf Coquelle and her husband Henri de Wulf, who have guided the estate since 2001 with a focus on organic farming, careful vineyard work, and wines that express freshness and balance. Annibals is best known for its elegant Provençal rosés and distinctive white wines, each shaped by the altitude, clay-limestone soils, and Mediterranean climate that define this part of Provence.



## The Estate

Located in the hills of Provence Verte near the town of Brignoles, Château des Annibals is a historic estate shaped by centuries of agriculture and winemaking. The vineyards lie along the route of the ancient Via Aurelia and are surrounded by traces of Roman villas that once dotted the region. At the center of the property stands a vaulted cellar dating back to the 12th century, reflecting the long agricultural history of this part of Provence.

## The People

The estate is led by Nathalie De Wuf Coquelle and her husband Henri de Wulf, who purchased Annibals in 2001 and committed themselves to guiding the next chapter of the domaine while preserving its historic character. Working with a small, experienced team, they farm approximately forty hectares of vines spread across a mosaic of small parcels typical of historic Provençal agriculture.

## The Terroir

The vineyards sit at roughly 250 meters elevation on clay-limestone soils in the heart of the Coteaux Varois en Provence plateau. Warm Mediterranean days are balanced by cooler nights, a defining feature of the Coteaux Varois en Provence appellation that helps preserve freshness and aromatic precision in the wines. Parcels are bordered by woods, garrigue, and small streams, creating a naturally diverse vineyard environment.

## Farming & Philosophy

Annibals is certified organic, and vineyard work focuses on maintaining biodiversity and the natural balance of the ecosystem. The team farms each parcel carefully to preserve the identity of the site while producing grapes that balance ripeness and freshness.

In the cellar, Nathalie favors gentle extraction and temperature-controlled fermentations in stainless steel and concrete. Wines typically age for several months in tank before bottling, preserving purity of fruit and the mineral freshness that defines the Annibals style.

## the wines

Rosé represents the majority of the estate's production, reflecting the elegance and balance characteristic of the Coteaux Varois en Provence plateau.

### Suivez-moi-jeune-homme

A classic Provençal rosé blending Grenache, Cinsault, and Syrah, known for its clarity, finesse, and mineral freshness.

### Cuvée des Annibals

An expressive rosé highlighting the brightness and drinkability that define the Annibals style.

### La Jouvencelle

A distinctive white wine made primarily from Rolle, with extended maceration that brings both aromatic complexity and texture.