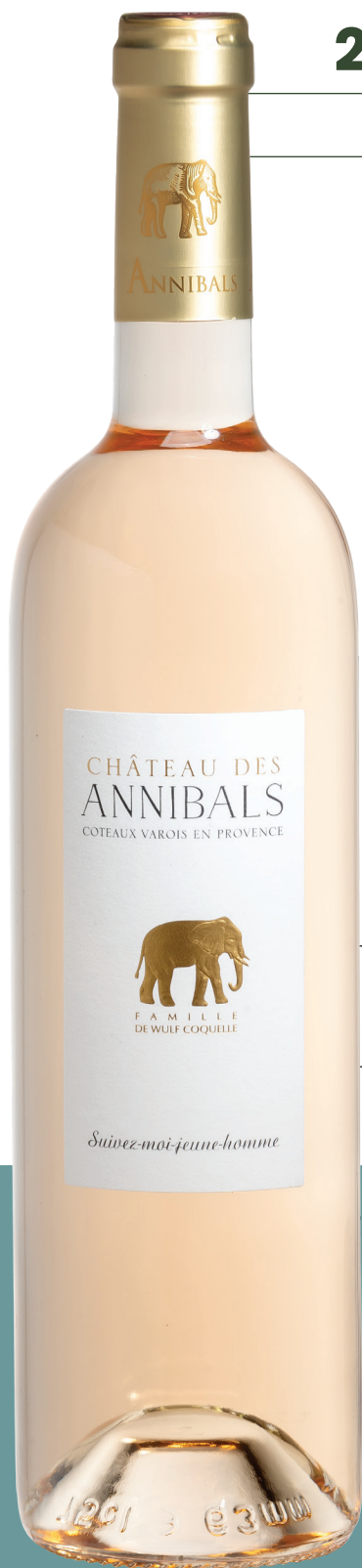


# 2023 Suivez-moi-jeune-homme

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 challenging year that rewarded the work in the vineyard. A dry winter followed by heavy spring rains created intense mildew pressure that demanded rigorous attention early in the season. Summer heat returned, driving phenolic maturity. The result is a wine that is aromatic, tightly structured, and more concentrated than typical.

## 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.

<b>TASTING NOTES</b>	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.
<b>FOOD PAIRING</b>	Herb-roasted chicken • Grilled sea bream • Niçoise salad Mediterranean vegetables • Asian cuisine with ginger and citrus

serving temp  
**50-54°F**

<b>varietals</b>	60% Grenache, 25% Cinsault, and 15% Syrah
<b>farming</b>	Organic
<b>alcohol</b>	13.0%
<b>residual sugar</b>	0.0 g/L
<b>pH</b>	3.37
<b>acidity</b>	3.33 g/L
<b>SO<sub>2</sub></b>	Free: 30 mg/L, Total: 91
<b>fermentation</b>	10 to 15 days in stainless steel and concrete at 62.6 to 64.4°F
<b>aging</b>	6 months in stainless steel tanks

