





CHÂTEAU DES ANNIBALS

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Blend: 90% Rolle, 10% Ugni Blanc

Terroir: Center of Provence, clay-limestone soil, stony; great

biodiversity

Elevation: 1000 feet

Farming: Certified Organic

Aging: 6 months in stainless steel tanks

Bottled: At the estate

Tasting notes

Eco-friendly winemaker Nathalie De Wulf Coquelle has handcrafted this limited production white wine from Provence.

Dry and fruity with aromas of fresh stone fruits, citrus and a delicate floral touch. Very clear and mineral with a goodlasting finish.

Enjoy this wine by itself, or with white meats or many different vegetable or fruit dishes.





