

Grapes

60% Syrah
40% Grenache

Region/Appellation

AOP Costières de Nîmes

Alcohol by volume

13.50%

Residual Sugar

1.9 g/l

pH

3.71

Total Acidity

4.51 g/l

Drinking Window

2024 - 2026

Tasting Guide

A B **C** D E
Light Medium Full

Tasting note printed

28/12/2024

Costières de Nîmes La Ciboise 2022 6x75cl

Winemaker Notes

A wine with intense notes of ripe blackcurrant and raspberry notes. Delicious and full on the palate, with soft spices and ripe fruits coming through.

Vineyard

The soil is made up of pebbles deposited by the Rhône river during the Quaternary period and referred to locally as "Gress". The vines develop a very deep rooting system, digging down as far as they layers of clay.

Winemaking

After destemming, the grapes are fermented in concrete tanks for 3 - 4 weeks. Each grape variety is vinified separately using traditional maceration. After a daily tasting, the wine will either be pumped over or left to rest, in order to gently extract the aromatic components, anthocyanins and tannins. At the end of the alcoholic fermentation, the temperature is allowed to increase to 30 - 33 degrees to assist the polymerization of the tannins.

Vintage

M. CHAPOUTIER had to "keep calm and carry on" throughout this season of drought and heat to constantly adapt the winegrowing work right up to the last minute; responding fast to curb the vegetation when the welcome rains arrived and remaining patient to allow the grapes to reach full maturity. All this made 2022 an astonishing vintage that, as it turned out, was more luminous than sunny.

Food match

Grilled and Roasted Red Meats

Roast rabbit, Provencal tart or ribs of beef.

