

Costières de Nîmes La Ciboise 2020 6x75cl

Grapes

55% Grenache
45% Syrah

Region/Appellation

AOP Costières de Nîmes

Alcohol by volume

14.50%

Residual Sugar

less than 0.25 g/l

pH

3.51

Total Acidity

5.43 g/l

Drinking Window

2024 - 2026

Tasting Guide

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

Tasting note printed

28/12/2024

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

The very mild winter was accompanied by heavy rainfall (+300mm accumulated in January). Spring continued with a rainy period, the likes of which are rarely seen in Roussillon (the equivalent of a whole year's rainfall in a single month). These beneficial Roussillon rains came just when the vines were at their most sensitive, particularly to mildew but due to quick adaptation of viticultural practices its development was contained, but not without a notable loss of volume. But in the end, the rains made it possible to regulate the vines for the summer, avoiding hydric stress and producing a more bountiful vintage than in 2019. The arrival of the summer was perfectly timed for the continued development of the grape bunches and the beginning of ripening. Even though it was very hot and very dry, the accumulated water reserves brought the healthy harvest to optimum ripeness. The 2020 harvest was much more condensed than other years: all picked in four weeks, erasing the maturity discrepancies between the whites of Collioure and Latour de France, among others. The Collioure vines took advantage of this sunny climate, without water stress, to produce pure, elegant wines. On Latour de France and Lesquerde, the water and summer heat contributed to very well-balanced, structured wines. The biodynamic wine-making process revealed silky tannins and a beautiful aromatic complexity.

Food match

Grilled and Roasted Red Meats

Roast rabbit, Provencal tart or ribs of beef.

