

Grapes

Grenache
Syrah

Region/Appellation

AOP Luberon

Alcohol by volume

14.00%

Residual Sugar

less than 0.25 g/l

pH

3.69

Total Acidity

4.65 g/l

Drinking Window

2023 - 2029

Tasting Guide

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

Tasting note printed

06/07/2024

La Ciboise Rouge 2019, Luberon

Winemaker Notes

Complex and fine with notes of black fruit (blackberry/blackcurrant) on the nose. The palate is fruity with lovely notes of liquorice and silk tannins, creating a precise and elegant wine with lovely freshness.

Vineyard

The entire AOP (PDO) area nestles in the heart of the Luberon Regional Nature Park. Here, the vines grow in sandy-clay soil at an altitude of 350 metres. The surrounding mountains create a nice range of temperatures which helps concentrate the colouring matter in the grapes, while preserving the wine's "bite".

Winemaking

Traditional vinification in concrete tanks. The alcoholic fermentation is temperature controlled to preserve the fresh fruit flavours. Short pumping over every day at regular intervals. The maceration lasts about three weeks. The wine is aged for 6 months in concrete vats.

Vintage

An impressive Rhone vintage, with wines of impeccable balance. High temperatures proved a challenge for growers in the northern Rhone but some rain later in the season allowed for freshness to come through.

Food match

Grilled and Roasted White Meats

Pair with shrimps or a fresh goat's cheese salad

