

Grapes

60% Grenache
40% Syrah

Region/Appellation

AOP Luberon

Alcohol by volume

14.00%

Residual Sugar

0.3 g/l

pH

3.54

Total Acidity

4.61 g/l

Drinking Window

2024 - 2025

Tasting Guide

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

Tasting note printed

28/12/2024

Luberon La Ciboise Rouge

2022 6x75cl

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

This vintage, which was very complex due to the effects of the heatwave and the cumulative water shortfall (230mm in total), lent our rosés a pale colour, a tight nose and a firm palate with some lovely tart notes and a gorgeous freshness imparting character. Taking advantage of the sunshine and fairly cool temperatures at the foot of Mont Aurélien, Esquirol, shows a lovely aromatic complexity, with intense notes of red and black fruits, and great ageing potential. For the whites, the exotic fruits combined with notes of white flowers and a lovely acidity further heighten the expression of the Clairette from our Les Infirmières Single Vineyard.

Food match

Grilled and Roasted White Meats

Pair with shrimps or a fresh goat's cheese salad

