

Grapes

30% Grenache Blanc  
25% Roussanne  
20% Vermentino  
15% Viognier  
10% Clairette Blanche

Region/Appellation  
AOP Luberon

Alcohol by volume  
13.50%

Residual Sugar  
0.3 g/l

pH  
3.25

Total Acidity  
4.45 g/l

Drinking Window  
2024 - 2026

Tasting Guide



Tasting note printed  
06/07/2024

# Luberon La Ciboise Blanc

## 2022 6x75cl

### Winemaker Notes

The nose is expressive with aromas of white flowers, particularly jasmine, peach and exotic fruits. The palate is rich and balanced with plenty of volume and a zingy, saline finish.

### Vineyard

As the selected vines are planted in Miocene sands and limestone scree of altitude 200 for 450 metres, they are subject to a wide range of temperatures over the day which gives the wine its freshness.

### Winemaking

Harvesting is carried out at night, Machine, to limit oxidation and preserve the aromatic qualities. Total destemming followed by a gentle pressing. Cold static settling. Low temperature alcoholic fermentation in stainless steel vats. The wine is protected from oxygen to preserve its aromatic potential.

### Food match

Grilled and Roasted White Meats

Pair with shrimps or a fresh goat's cheese salad.

