



Grapes

35% Grenache
35% Roussanne
5% Clairette Blanche
25% Vermentino

Region/Appellation

AOP Luberon

Alcohol by volume

13.5%

Residual Sugar

less than 03 g/l

pH

3.25

Total Acidity

3.18 g/l

Tasting Guide



Tasting note printed

05/05/2025

Luberon La Ciboise Blanc

2023 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

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

