

Vintage:  
**2020**

Tier:  
**Tradition**

Grapes:  
**55% Grenache**  
**45% Syrah**

Region/Appellation:  
**Rhône Valley**  
**AOP Costières de**  
**Nîmes**

Alcohol by Volume:  
**14.5%**

Residual Sugar:  
**<0.25g/L**

pH:  
**3.51**

Total Acidity:  
**5.43 g/L**

Vegetarian:  
**No**

Vegan:  
**No**

Drinking Window:  
**2021 - 2025**

Certifications :



# La Ciboise

## AOP Costières de Nîmes

### The Wine

La SEE-Boo-az Rooj Loo Bear On

### Winemaker Notes

La Ciboise is named after the home of Michel Chapoutier's grandfather, located in the town of Tain l'Hermitage. A wine with intense notes of ripe blackcurrant and raspberry notes. Delicious and full on the palate, with soft spices and ripe fruits nuances.

### 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.

### Food match

Grilled and Roasted Red Meats

Pairs beautifully with roast rabbit, Provencal tart or beef ribs. Also is nice with pizza, pasta, casseroles, stews and mild creamy cheeses.

