



La Ciboise Blanc AOP Luberon

Vintage:
2020

Tier:
Tradition

Grapes:
**Grenache Blanc
Vermentino
Roussanne
Viognier
Clairette**

Region/Appellation:
**Rhône Valley
AOP Luberon**

Alcohol by Volume:
13.0%

Residual Sugar:
<0.8 g/L

pH:
3.28

Total Acidity:
5.05 g/L

Vegetarian:
No

Vegan:
No

Drinking Window:
Now - 2025

Ratings:
Jeb Dunnock: 89 Pts

The Wine

La SEE-Boo-az Blonk 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 blend of Grenache Blanc, Vermentino, Ugni Blanc and Roussanne, all from sustainable vineyards, this wine features the aroma of white blossom, lemon and exotic fruit. The fresh flavors and round texture are perfectly balanced, with a long 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, by 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

Enjoy with fish, shellfish, and salads such as shrimp or a fresh goat's cheese salad. Perfect also for picnics with mild creamy cheeses.

