# **TRADITION TIER**



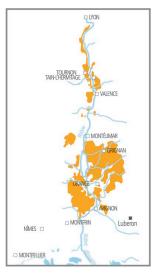
2021 La Ciboise Rouge

(La SEE-BOO-az ROOJ LOO BEAR ON ) Rhône Valley, AOP Luberon

**Grapes:** Grenache Noir Syrah

Alcohol by Volume: 14%

## **Region:**



**Aging:** The wine is aged 6 months in concrete vats.

Serving Temperature: 16-18°C

Aging Potential: 3-5 years



## Winemaker Notes

La Ciboise is named after the home of Michel Chapoutier's grandfather, located in the town of Tain l'Hermitage. The wine is a beautiful garnet red with intense notes of blackberry and blackcurrant. Delicious and full on the palate, with silky tannins and notes of soft spices and licorice. Elegant and lovely finish.

## Vineyard

The entire AOP (PDO) are nestles in the heart of the Luberon Regional Nature Park. Here, the vines grow in sandy-clay soil at an altitude of 350 meters. The surrounding mountains create a nice range of temperatures which helps concentrate the coloring matter in the grapes, while preserving the wine's "bite."

## Harvest

Ripe grapes are machine harvested, taking care to respect the integrity of the grape berries.

# Winemaking

Traditional vinification in concrete tanks. The alcoholic fermentation is temperature-controlled to preserve the fresh fruit flavors. Short pumping over every day at regular intervals. The maceration lasts about three weeks.

# Food Pairing

Pairs beautifully with roast rabbit, sauteed veal, Provencal tart or beef ribs. Also goes nicely with pizza, pasta, casseroles, stews and mild creamy cheese.



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