



## 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 nestled 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.

