



## 2022 La Ciboise Blanc

(La SEE-BOO-az BLONK LOO BEAR ON)

*Rhône Valley, AOP Luberon*

### Grapes:

Grenache Blanc  
Roussanne  
Vermentino  
Viognier  
Clairette Blanche

### Alcohol by Volume:

13.5%

### Region:



### Aging:

5 months ageing on the fine lees in stainless steel vats.

### Serving

#### Temperature:

10-12°C

### Drinking Window:

Now through 2026

### Winemaker Notes

A blend of Grenache Blanc, Vermentino, Viognier and Roussanne, all from sustainable vineyards, this wine features the expressive aromas of white flowers (jasmine), peach and exotic fruit. The rich flavors and round texture are perfectly balanced, with a zingy, saline finish.

### Vineyard

The selected vines are planted in Miocene sands and limestone scree at an altitude of 200-450 meters. Vineyards at this altitude are subject to varying diurnal temperatures giving the wine its freshness.

### Vintage

The 2022 vintage in Luberon included a mix of contrasting climatic conditions. Winter and spring were particularly mild and very dry. Record high temperatures were recorded in May, followed by a sunny and hot summer. The grapes were managed with care, harvested and sorted at ideal windows to ensure wines with compelling aromatics, freshness and great balance.

### 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 Pairing

Enjoy with grilled or roasted white meats. Also pairs well with fish, shellfish, or a fresh goat cheese salad.

