

Grapes

50% Grenache  
50% Syrah

Region/Appellation

AOP Costières de Nîmes

Alcohol by volume

14.5%

Residual Sugar

2.6 g/l

pH

3.74

Total Acidity

4.76 g/l

Tasting note printed

13/12/2025

# Costières de Nîmes La Ciboise Bio Areca 2023 6x75cl

## Winemaker Notes

Delicious on the palate, dominated by the notes of red fruit, the finish shows a fine touch of spice and liquorice, along with delicate, silky tannins.

## Vineyard

The soil is made up of pebbles on a sandy-clay matrix allowing the soil to build up water reserves which help the growth of the vine in this sunny, Mediterranean climate.

## Winemaking

The fully destemmed grapes are vinified in concrete tanks. Fermentation temperature around 25°C. Daily, gentle pumping over and 3-4 weeks maceration.

## Vintage

2023 was a multi-faceted wine-growing season, producing a vintage formed by exceptional weather conditions. The year saw rainfall shortfalls and excessive heatwaves, accompanied by bouts of Mediterranean rainfall, mildew outbreaks and water stress. But a year too when the Terroirs came up trumps in the face of adversity!

## Food match

Goes well with pesto beef carpaccio and parmesan.

