

Costières de Nîmes La Ciboise Rouge 2023 6x75cl

Grapes

50% Grenache
50% Syrah

Region/Appellation

AOP Costières de Nîmes

Alcohol by volume

14.5%

Residual Sugar

1.57 g/l

pH

3.65

Total Acidity

4.75 g/l

Tasting note printed

07/01/2026

Winemaker Notes

A wine with intense notes of ripe blackcurrant and raspberry notes. Delicious and full on the palate, with soft spices and ripe fruits coming through.

Vineyard

The soil is made up of pebbles deposited by the Rhône river during the Quaternary period and referred to locally as "Gress". The vines develop a very deep rooting system, digging down as far as they layers of clay.

Winemaking

After destemming, the grapes are fermented in concrete tanks for 3 - 4 weeks. Each grape variety is vinified separately using traditional maceration. After a daily tasting, the wine will either be pumped over or left to rest, in order to gently extract the aromatic components, anthocyanins and tannins. At the end of the alcoholic fermentation, the temperature is allowed to increase to 30 - 33 degrees to assist the polymerisation of the tannins.

Vintage

This fine season, with its dry start, cool spring and moderate heat until August, combined with good vineyard management, enabled the grapes to reach excellent ripeness, concentration and quality.

Food match

Roast rabbit, Provencal tart or ribs of beef.

