

Luberon La Ciboise Blanc

2020

Grapes

Grenache Blanc
Vermentino
Roussanne
Clairette Blanche

Region/Appellation
AOP Luberon

Alcohol by volume
13.00%

Residual Sugar
less than 0.25 g/l

pH
3.32

Total Acidity
4.42 g/l

Tasting Guide



Tasting note printed
26/04/2024

Winemaker Notes

The nose is expressive with aromas of white flowers, particularly Jasmine, peach and exotic fruits. The palate is rich and balanced with plenty of volume and a zingy, saline finish.

Vineyard

As the selected vines are planted in Miocene sands and limestone scree of altitude 200 for 450 metres, they are subject to a wide range of temperatures over the day which gives the wine its freshness.

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.

Vintage

The winter of 2019 was mild, however, at the beginning of spring, temperatures dropped suddenly. On March 25th & 26th, the temperature was -3.5°C, frost damage was observed on most of the vineyards in the lowlands. Bud cotton offered meagre protection and budburst was delayed, starting around April 8th. Unbeknownst to us, spring was about to get very wet (300mm of rain). We had to act quickly to tend the vines in the face of increasing cryptogamic pressure. On May 12th, hail on the banks of Sainte-Victoire river added complexity to vine management. However, the grassy covering on our plots enabled us to get into the vines quickly and thus avoid more serious damage from mildew. Meanwhile, the phenological stages advanced at a rather leisurely pace. Blossom came at the end of May and ripening at the end of July on the Syrahs. The other grape varieties followed suit a few days later. After a turbulent spring, heat and drought set in during July-August. As a result of an exceptionally hot summer with maximum temperatures reaching 41°C, the phenological maturity of the berries came rapidly, taking us by surprise. The 2020 intense harvest began on August 27th, ending on September 15th. This vintage with no water shortages brought pale-coloured Roses, structured on the palate with beautiful freshness supported by citrus fruit notes and floral aromas.

Food match

Grilled and Roasted White Meats

Pair with shrimps or a fresh goat's cheese salad

