

# Luberon La Ciboise Rouge

## 2020 6x75cl

### Grapes

50% Grenache  
50% Syrah

Region/Appellation  
AOP Luberon

Alcohol by volume  
14.00%

Residual Sugar  
1 g/l

pH  
3.64

Total Acidity  
4.63 g/l

### Tasting Guide

A B **C** D E  
Light Medium Full

Tasting note printed  
27/07/2024

### Winemaker Notes

Complex and fine with notes of black fruit (blackberry/blackcurrant) on the nose. The palate is fruity with lovely notes of liquorice and silk tannins, creating a precise and elegant wine with lovely freshness.

### Vineyard

The entire AOP (PDO) area nestles in the heart of the Luberon Regional Nature Park. Here, the vines grow in sandy-clay soil at an altitude of 350 metres. The surrounding mountains create a nice range of temperatures which helps concentrate the colouring matter in the grapes, while preserving the wine's "bite".

### Winemaking

Traditional vinification in concrete tanks. The alcoholic fermentation is temperature controlled to preserve the fresh fruit flavours. Short pumping over every day at regular intervals. The maceration lasts about three weeks. The wine is aged for 6 months in concrete vats.

### 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

