

# Luberon La Ciboise Blanc

## 2022 6x75cl

### Grapes

30% Grenache Blanc  
25% Roussanne  
20% Vermentino  
15% Viognier  
10% Clairette Blanche

### Region/Appellation

AOP Luberon

### Alcohol by volume

13.5%

### Residual Sugar

0.3 g/l

### pH

3.25

### Total Acidity

4.45 g/l

### Drinking Window

2025 - 2026

### Tasting Guide



### Tasting note printed

26/07/2025

### 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, 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

M. CHAPOUTIER had to “keep calm and carry on” throughout this season of drought and heat to constantly adapt the winegrowing work right up to the last minute; responding fast to curb the vegetation when the welcome rains arrived and remaining patient to allow the grapes to reach full maturity. All this made 2022 an astonishing vintage that, as it turned out, was more luminous than sunny.

### Food match

Pair with shrimps or a fresh goat's cheese salad.

