

# Luberon La Ciboise Rouge

## 2023 6x75cl

### Grapes

Region/Appellation  
AOP Luberon

Alcohol by volume  
14.5%

### Tasting Guide



Tasting note printed  
11/05/2025

### 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.

### Food match

Pair with shrimps or a fresh goat's cheese salad

