

M. CHAPOUTIER,
NORTHERN & SOUTHERN RHÔNE, FRANCE

MENTZENDORFF
wine shippers since
1858

LUBÉRON LA CIBOISE



DETAILS OF PRODUCTION

The Lubéron appellation currently covers 36 communes, which are all situated in the south east of the Vaucluse department. Classified as Mediterranean but under the influence of a more continental climate from the Alps and Rhone Valley. The Lubéron ranks among one of the most sun-drenched regions in France with approximately 2,600 hours of sun per year. The soils in the vineyards are mostly scree (talus) on clay based sand at the foot of the Luberon mountain range.

Grapes are harvested at phenolic ripeness. The wine is vinified in the traditional way from 15 to 21 days and is aged on fine lees in vats from 9 to 12 months.

TASTING NOTES

An intense, brilliant and limpid garnet red colour with purple tints. Complex on the nose and delicate with spicy notes (nutmeg and peppered) and black fruit aromas. A tight tannic structure. The wine is well-balanced on the palate with fruit aromas (blueberry, blackberry and blackcurrant). This is an elegant and refined wine with a great persistency.

HOW TO SERVE

Goes well with grilled or roasted meats.

VINTAGE

2015

STYLE

Red

BLEND OF GRAPES

Grenache Noir
Syrah

WINEMAKER

Michel Chapoutier

ALCOHOL

14%

