

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 Luberon 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 maturity and after pressing, the must is cold-settled for 24 hours. Then, fermentation is performed for 3 weeks, between 14 to 18°C, to develop flavors. The wine is aged on fine lees in vats without malolactic fermentation.

TASTING NOTES

Pale, with green and yellow tints. Aromas of white blossom, lemons and exotic fruits. The palate has good balance between the freshness and roundness, with a great length.

HOW TO SERVE

Perfectly matched to marinated salmon lighted barbequed.

“A blend of Roussanne, Vermentino, Grenache, and Clairette, the 2016 Lubéron La Ciboise is a delicious, clean, classy white that offers plenty of citrus and orchard fruit, medium-bodied richness, hints of minerality and a clean, classically dry finish. 89 points”

JEB DUNNUCK, JEBDUNNUCK.COM, 19TH OCTOBER 2017
LUBÉRON, LA CIBOISE 2016

www.chapoutier.com

VINTAGE

2016

STYLE

White

BLEND OF GRAPES

Grenache Blanc
Vermentino
Ugni Blanc
Roussanne.

WINEMAKER

Michel Chapoutier

ALCOHOL

14%

