


M. CHAPOUTIER

La Ciboise Costières de Nîmes

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VARIETALS	Grenache, Syrah, Mourvèdre, Cinsault and Carignan.
VINTAGE	2017
REGION	Costières de Nîmes, Rhône Valley, France
TECHNICAL DATA	Alcohol 14%
APPEARANCE	Bright, deep, dark garnet.
NOSE	Intense nose with notes of ripe fruit, such as blackcurrants and raspberries.
PALATE	Delicious and full bodied, the ripe fruit and soft spices come through again on the palate. Pronounced yet soft, delicate tannins.
AGEING	6 months in concrete vats.
PAIRING	Roasted meat, particularly rabbit, and ribs of beef.
READINESS FOR DRINKING	Drink now (best decanted a few minutes before drinking) or in the next 5 years.
RATINGS	91pts.  WINE ENTHUSIAST
ORDER CODE	FR398