

CLOS CIBONNE CUVÉE TRADITION CÔTES DE PROVENCE ROSÉ



Tibouren and Grenache. Salmon orange color. Enchanting, warm, sweet aromas of strawberry, orange peel and exotic spice. Round, vibrant fruit flavors with astonishing minerality. Deep and unctuous finish. Featuring the tibouren grape in the lead role; legendary for its texture, substance and ability to age gracefully for a decade or more. Destined for the food of Provence, try with grilled fish, olives and fennel over saffron rice. Beautiful as an aperitif, with cold meats, or dessert. Organic.

From the Estate Vineyard Le Pradet, close to the Mediterranean Sea in the foothills of the Maures mountains, overlooking Toulon's harbor, in Provence, France. The vines are 30 years old. The soil in the vineyard is calcareous clay. The microclimate of Clos Cibonne is especially important to the uniqueness of the wines, as the proximity of the ocean brings much needed cool air to the vineyards in the summer months. The grapes are harvested by hand early in the morning, then destemmed and directly pressed. The must goes into temperature-controlled stainless-steel tanks, which are cooled to slow the fermentation process. After fermentation with native yeasts, the wine is racked into 100-year-old *foudres*, where it ages biologically on the fine lees for one year *sous-voile*, under a thin veil of *fleurette*.

The modern era at Clos Cibonne began in 1793 when the Roux family purchased it from Jean-Baptiste de Cibon, a captain in the royal marines of Louis XVI. In 1930, in order to pursue his goal of producing top-quality wines, André Roux planted the estate exclusively to the rare tibouren grape, creating the iconic labels which remain unchanged to this day. Brigitte, André's granddaughter, and her husband, Claude Deforges, took over the family property in 1993.

Today, fifth-generation winemaker Olivier Deforges has taken over as both vineyard manager and winemaker (the winery currently has only one other employee, otherwise the family still does all of the work themselves). Olivier has focused his energy on impeccable viticulture, after transitioning to organic viticulture for the last decade, they are now certified organic since the 2019 vintage. Thanks to Olivier and his family efforts, Clos Cibonne once again occupies one of the most respected positions in Provence.

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Tasting Note:

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Shelf Talker:

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