

CLOS CIBONNE TENTATIONS CÔTES DE PROVENCE ROSÉ



Grenache, Cinsault, Syrah and Tibouren. Pale pink color. Delicate and spicy aromas and flavors of peach, apricot and fresh minerality. Elegant and lively with excellent acidity and impressive depth. Notes of peach bloom on the lingering, smooth finish. An incredible food wine and represents one of the best values in the Côtes de Provence region. Pair with cold meats, grilled vegetables and fish dishes.

Grenache, Cinsault and Syrah sourced from vigneron neighbors (in the villages of La Crau and Carqueiranne) with whom Clos Cibonne has long-standing relationships. The Tibouren (an ancient and rare variety that is rarely seen outside of this region) comes from the fruit of young vines at Clos Cibonne that does not make it into the estate wine. The soils are mainly schist. All vinification is done entirely in-house. The grapes are harvested by hand, direct-pressed, and the must is fermented at low temperature in stainless steel tanks and aged on the lees for two months.

The modern era at Clos Cibonne began in 1793 when the Roux family purchased it from Jean-Baptiste de Gibon, 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, Andre'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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