

MAISON VENTENAC CUVÉE SPÉCIALE TIBOUREN ROUGE



Tibouren and Grenache, 30+ year-old vines. A light, transparent red color. Lovely, spicy aromas full of red berries, including raspberries and strawberries, complemented by notes of garrigue and nutmeg. The palate is light and elegant, featuring smooth, powder-like tannins, refreshing acidity and a long, spicy finish. This wine is enjoyable now and can also benefit from a year or two of cellaring. Organic.

The Tibouren (an ancient and rare variety that is rarely seen outside of this region) comes from the estate vineyard Les Pins at 50m in the Côtes de Provence, Provence, France. The soil 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. Their location at the foot of the Maures mountains ensures good east-west ventilation, which is ideal for the health and balance of the vineyard and ideal for the practice of organic viticulture. After an early morning manual harvest, the grapes are destemmed and fermented with native yeasts in temperature-controlled stainless-steel tanks. Maceration lasts ten days, with twice-daily pump-overs. After fermentation, the wine is racked into *foudres*, where it ages for 4 months before bottling.

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:

CLOS CIBONNE CUVÉE SPÉCIALE TIBOUREN ROUGE

Tibouren & Grenach. Lovely, spicy aromas of raspberries, strawberries, garrigue & nutmeg; light & elegant; smooth, powder-like tannins, refreshing acidity & a long, spicy finish. Organic.

Shelf Talker:

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