

CLOS CIBONNE CUVÉE SPÉCIALE DES VIGNETTES



The estate's oldest, 60+ year-old organic Tibouren grapes. A deep orange hue. Expressive aromas of ripe strawberries and red plums, complemented by notes of vanilla, toasted walnut, spice and floral undertones. The palate is structured and elegant, with a vibrant attack that builds to a complex, spice-infused finish. Fine tannins meld seamlessly, adding richness and length to this refined and flavorful wine. Organic.

The Tibouren (an ancient and rare variety that is rarely seen outside of this region) comes from the estate vineyard Le Pradet at 50m, one of 18 Crus Classés of Côtes de Provence, Provence, France. The soil is schist. 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 directly pressed. The must goes into temperature-controlled stainless-steel tanks, which are cooled to slow the fermentation process. After fermentation with indigenous yeasts, the wines are racked into over 120-year-old *foudres*, where they age on the fine lees for one year under a thin veil of *fleurette* (a thin veil of yeast, similar to the process in Sherry or Jura wines).

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 DES VIGNETTES

100% Tibouren, 60+ years-old. Aromas of strawberries, plums, vanilla, toasted walnut, spice & florals; structured, elegant, rich & flavorful; fine tannins; a vibrant attack builds to a complex, spice-infused finish. Organic.

Shelf Talker:

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