

GRAFT
WINE COMPANY

CUVÉE TRADITION ROSÉ CÔTES DE PROVENCE CRU
CLASSÉ / CHÂTEAU CIBONNE S.A.R.L. / 2017 /
PROVENCE / FRANCE

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PRODUCER

Clos Cibonne draws its name from Jean-Baptiste de Cibon, captain of Louis XVI's Royal navy and first owner of the vineyard. After his death in 1797, the property was sold to the Roux family's ancestors. In the 1930s, André Roux gave its spurs to the vineyard surrounding the Tibouren grape variety. Since then, Jacqueline Roux (Andre's daughter) and her children have carried on the tradition. The authentic Tibouren from the Pradet to be known to the world, from our site which has kept it's authenticity and history.

VITICULTURE + VINIFICATION

The vineyard is located by the Mediterranean sea, in the south-east of France, between Marseilles and Nice. Elevage en Foudre - Assemblage Tibouren et Grenache.

TASTING NOTE

Salmon-orange colour. A smooth, spicy, gastronomic rosé with some lovely texture and structure, clean fruit flavours of orange peel and peach, good acidity and balance, with lasting palate.

FACTS + STATS

WINEMAKER

OLIVIER DEFORGES

VARIETIES

TIBOUREN

APPELLATION

PROVENCE

FORMAT

0.750L

CLOSURE

NATURAL CORK

ALCOHOL

13.5%

SUGAR

- G/L

TOTAL ACIDITY

- G/L

TOTAL SULPHUR

- MG/L

*Clos
Cibonne*

CRU CLASSÉ
LE TIBOUREN PAR EXCELLENCE
CÔTES DE PROVENCE

