

GRAFT
WINE COMPANY

CUVÉE TRADITION ROSÉ CÔTES DE PROVENCE CRU
CLASSÉ / CHÂTEAU CIBONNE S.A.R.L. / 2018 /
PROVENCE / FRANCE

+44 (0)20 3490 1210 | hello@graftwine.co.uk | www.graftwine.co.uk | @GraftWine

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 Le Pradet to be known to the world, from our site which has kept its authenticity and history.

VITICULTURE + VINIFICATION

The vineyard is located by the Mediterranean sea, in the south-east of France, between Marseilles and Nice. After 12-18 months in 110-year-old foudres, the wine is bottled. Natural fermentation in very old oak foudres. No. Old foudres.

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	90% TIBOUREN, 10% GRENACHE
APPELLATION	PROVENCE
FORMAT	0.750L
CLOSURE	NATURAL CORK
ALCOHOL	13.5%
SUGAR	- G/L
TOTAL ACIDITY	- G/L
BIODYNAMIC	NO
VEGAN	YES
VEGETARIAN	YES
TOTAL SULPHUR	- MG/L
CASE SIZE	6

*Clos
Cibonne*

CRU CLASSÉ
LE TIBOUREN PAR EXCELLENCE
CÔTES DE PROVENCE



