

GRAFT
WINE COMPANY

CUVÉE TRADITION ROUGE CÔTES DE PROVENCE
CRU CLASSÉ / CHÂTEAU CIBONNE S.A.R.L. / 2019 /
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 Le Pradet to be known to the world, from our site which has kept its authenticity and history.

VITICULTURE + VINIFICATION

No one grows Tibouren grapes better than Clos Cibonne, and it is easy to see why when visiting their magnificent vineyards. You can see the Mediterranean in two directions, so there is a great deal of maritime influence. The grapes are grown organically (in the process of certification)), the vines being on average 20-years-old. The wine sees no oak at all, being fermented using native yeasts in stainless steel tanks. The wine sees no oak at all, being fermented using native yeasts in stainless steel tanks. Natural fermentation in tank. Yes. No.

TASTING NOTE

A bright ruby-red colour, with even brighter red fruit aroma and an enormous hit of black pepper that immediately brings to mind the red wines of the northern Rhône valley. It's silky, elegant and delicious on the palate. No wonder they call this their "baby Cornas" at Clos Cibonne!

FACTS + STATS

WINEMAKER	OLIVIER DEFORGES
VARIETIES	90% TIBOUREN, 10% GRENACHE
APPELLATION	PROVENCE
FORMAT	0.750L
CLOSURE	NATURAL CORK
ALCOHOL	14.0%
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



