

CLOS CIBONNE CUVÉE TRADITION ROSÉ CÔTES DE PROVENCE CRU CLASSÉ / CLOS CIBONNE / 2020 / 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.

*Clos
Cibonne*

CRU CLASSÉ
LE TIBOUREN PAR EXCELLENCE
CÔTES DE PROVENCE

VITICULTURE + VINIFICATION

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

TASTING NOTE

One of the iconic rosés of the world. 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
CLOSURE	NATURAL CORK
ALCOHOL	13.5%
SUGAR	0.1 G/L
TOTAL ACIDITY	__NULL G/L
ORGANIC	YES
BIODYNAMIC	NO
VEGAN	YES
VEGETARIAN	YES
TOTAL SULPHUR	__NULL MG/L
CASE SIZE	6

