

**GRAFT**  
WINE COMPANY

## CÔTE DE PROVENCE CUVÉE TENTATIONS ROSÉ / CLOS CIBONNE / 2021 / 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

The 'Tentations' wines are from the négoce range from Clos Cibonne, where the term 'Clos' is not allowed. A traditional Côtes de Provence rosé blend with a higher than typical proportion of Tibouren. No one grows this old, rare grape better than Clos Cibonne. Sustainably grown grapes from vines on average 20-years-old. The Grenache, Syrah, and Cinsault are grown by growers Clos Cibonne have been working with for over a decade. The Tibouren is grown by Clos Cibonne and is added to give that point of difference to the rosé. Some varieties are fermented en foudre, as is traditional.

### TASTING NOTE

Very pale colour, delicate aroma of peaches and spice, brilliant minerality and smooth finish. A rosé with more texture and complexity than you might expect, yet still eminently drinkable on a sunny afternoon.

### FACTS + STATS

WINEMAKER	OLIVIER DEFORGES
VARIETIES	50% GRENACHE, 20% CINSULT, 15% SYRAH, 15% TIBOUREN
APPELLATION	PROVENCE
CLOSURE	NATURAL CORK
ALCOHOL	13.5%
SUGAR	- G/L
TOTAL ACIDITY	- G/L
ORGANIC	NO

*Clos  
Cibonne*

CRU CLASSÉ  
LE TIBOUREN PAR EXCELLENCE  
CÔTES DE PROVENCE



VEGAN	YES
VEGETARIAN	YES
TOTAL SULPHUR	- MG/L