

Clos Cibonne

Cuvee Speciale des Vignettes

THE FACTS

COUNTRY: France

REGION: Provence

APPELLATION: Cotes de Provence

CEPAGE: 90% Rose Blend, 10% Grenache

WINEMAKING: After an early morning manual harvest, the grapes are destemmed and directly pressed. The must goes into temperature-controlled stainless steel tanks, which are cooled to slow the fermentation process. After fermentation with indigenous yeasts, the wines are racked into over 120-year-old foudres, where they age on the fine lees for one year under a thin veil of fleurette.

AGING: 12 months under fleurette in 120-year-old foudre

THE STORY

The only estate to work with the ancient tibouren grape in the Côte de Provence, Clos Cibonne makes some of the best rosé wines in the world and redefines what the category is capable of.

THE ADJECTIVES

OVERALL: impeccable balance, freshness, from old Tibouren vines

THE SELLING POINTS

SUSTAINABILITY: Certified Organic, Vegan

