

Clos Cibonne Tentations Rose

THE FACTS

COUNTRY: France

REGION: Provence

APPELLATION: Cotes de Provence

CEPAGE: 50% Grenache, 20% Cinsault, 15% Syrah, 15% Tibouren

WINEMAKING: The fruit for this cuvée is grown by vigneron neighbors with whom Clos Cibonne has long-standing relationships. The Tibouren comes from the fruit of young vines at Clos Cibonne that does not make it into the estate wine. Grapes are direct-pressed, and the must is fermented at low temperature in stainless steel tanks and aged on the lees for two months.

ALCOHOL BY VOLUME: 13.0%

AGING: Two months on the lees in stainless steel

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

AROMAS / FLAVORS: red berry fruit, peach

MOUTHFEEL: elegant, supple & round

THE SELLING POINTS

Fresh, classic Provençal rosé, elevated by Clos Cibonne

SUSTAINABILITY: Vegan, Green Practicing

PAIRINGS: grilled fish, salad, ripe fruit

