

Clos Cibonne

Cuvee Tradition

THE FACTS

COUNTRY: France

REGION: Provence

APPELLATION: Cotes de Provence

CEPAGE: 90% Tibouren, 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 native yeasts, the wine is racked into 120+ year-old foudres, where it ages biologically on the fine lees for one year sous-voile, under a thin veil of fleurette.

ALCOHOL BY VOLUME: 13.5%

AGING: 12 months under fleurette in 120+ year-old foudres

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: Iconic, one-of-a-kind Côtes de Provence rosé

AROMAS / FLAVORS: orange peel, exotic spice, flowers, red berries

MOUTHFEEL: medium, bright acidity, tension

THE SELLING POINTS

Known by experienced collectors for texture, ability to age

SUSTAINABILITY: Certified Organic, Vegan

