

# Clos Cibonne Cru Classé Côtes de Provence Tradition rose 2024



Product price:

**€156.00**

Product features:

Area: PROVENCE

Winemaker: Brigitte et Claude DEFORGES  
(Clos Cibonne)

Vintage: 2024

Appellation: Côtes de Provence

Color: pink

Unit Price: 20-30 €

Size: 75cl

organic or not: biodynamic and organic certified  
agriculture

Cépage dominant: Tibouren

Alcool: 14

## Product short description:

This gastronomic rosé from the illustrious Clos Cibonne, Cru Classé of Côtes de Provence, highlights the authentic Tibouren from Pradet, a very old grape variety from Provence. It is wiser to let it develop in the cellar for a while.

## Product description:

**PRESENTATION OF CLOS CIBONNE**  
**+ ALL ITS OTHER WINES IN STOCK**

## Clos Cibonne Cru Classé Côtes de Provence Tradition rosé 2024

Technical sheet written by the domaine :

**Grapes :** Tibouren 90%, Grenache 10%

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**Terroir :** We are by the sea on a hillside of the Maures mountain range that overlooks the west of the Toulon harbor and the east of the Giens peninsula. The soil type, clay-schist, ensures good drainage. The maritime influences bring freshness in summer. The east and west winds provide good air circulation in the vineyard, ensuring the vines' health.

**Vineyard management :** The soils are plowed to maintain a loose structure and limit evaporation. The cuvée tradition comes from 20-year-old Tibouren plots, planted in goblet for the Tibouren. **Organic** since the 2020 vintage.

**Harvest :** Based on the historical data of each plot, the harvest is organized according to analyses and decisions made to achieve the goal. For the cuvée rosé, we pick the grapes at optimal maturity, achieving a perfect balance between acidity and ripeness. A selective sorting and an early harvest allow for the best grapes to be brought in. The bunches are destemmed before the implementation of winemaking techniques that will allow for maximum extraction.

**Winemaking :** Direct pressing into stainless steel tanks and chilling to slow the start of fermentation. Fermentation will last about ten days. After racking and some blending, the wines will be aged in old oak casks over 100 years old. They will remain there for at least twelve months.

**Tasting :** Clear orange hue. Initial nose of ripe exotic fruits, clementine compote sprinkled with notes of rose, sweet spices, white pepper, ginger, and licorice. After swirling, the aromatic intensity increases with an explosion of ripe citrus and white truffle, complemented by typical iodized touches. Voluminous, long palate, enveloping a rising wave of citrus with a warm explosion of spices and gentle wood on the finish. This gastronomic wine can accompany small Mediterranean red mullets or a lamb curry.