

Clos Cibonne Cru Classé Côtes de Provence "Cuvée Spéciale des Vignettes" rose 2024



Product price:

€198.00

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

Wine Advocate (Parker): 94/100

Cépage dominant: Tibouren

Alcool: 14

Product short description:

94/100 RP. This gastronomic rosé comes from the oldest vieilles vignes of the domaine.

Product description:

PRESENTATION OF CLOS CIBONNE
+ ALL ITS OTHER WINES IN STOCK

Clos Cibonne Cru Classé Côtes de Provence "Cuvée Spéciale des Vignettes" rosé 2024

Robert Parker's Wine Advocate (Y. Castaing, juin 2026) : **94/100**. *Tonka beans, vanilla, strawberries and pomegranate preface the 2024 Côtes de Provence Rosé Cuvée Spéciale des Vignettes, a medium- to full-bodied, dense and enveloping rosé with a fleshy core of fruit, racy acids and a long, spicy and mouthwatering finish. Combining power and elegance, this is a compelling effort in what proved to be a challenging vintage. **DRINK DATE 2026-2044.***

Technical sheet written by the domaine :

Grapes : Tibouren 90%, Grenache 10%

Terroir : We are by the sea on a hillside of the Maures mountain range overlooking the west of the Toulon harbor and the east of the Giens peninsula. The soil, clay-schist, ensures good drainage. The maritime breezes 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 loose soil and limit evaporation. The cuvée tradition comes from the Tibouren plots, averaging 20 years old, and planted in goblet for the Tibouren. **Organic** since the 2020 vintage.

Harvest : Based on the history of each plot, the harvest is organized according to analyses and decisions made to achieve the goal. For the rosé cuvée, we pick the grapes at good maturity, achieving a perfect balance between acidity and ripeness. A selective sorting and an early harvest allow for optimal grapes. The bunches are destemmed before implementing winemaking techniques that will ensure 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 : Deep orange color. Initial nose of very ripe red fruits like strawberry and red plum. After swirling, the intensity of this red fruit increases, supported by subtly woody notes bringing hints of vanilla bean and tonka bean. Floral aromas add complexity to the bouquet, such as lily, along with delicate hints of candied citrus. On the palate, a beautiful presence, with a structure in the attack that frames the mouth until the beginning of the finish, followed by a return to lightness. Tannins enhance the spices that explode in the finish. It pairs perfectly with Bouillabaisse and Mediterranean fish soup.