

Clos Cibonne Cru Classé Côtes de Provence "Caroline" rosé 2024 (3 bottles)



Product price:

€103.50

Product features:

Area: PROVENCE

Winemaker: Brigitte et Claude DEFORGES
(Clos Cibonne)

Vintage: 2024

Appellation: Côtes de Provence

Color: pink

Unit Price: 30-50 €

Size: 75cl

organic or not: biodynamic and organic certified
agriculture

Wine Advocate (Parker): 93/100

Cépage dominant: Tibouren

Alcool: 14,5

Product short description:

93/100 RP. A great cuvée of rosé, for fine dining (yes, these great rosés improve with age!).

Product description:

PRESENTATION OF CLOS CIBONNE
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Clos Cibonne Cru Classé Côtes de Provence "Caroline" rosé 2024

Robert Parker's Wine Advocate (Y. Castaing, juin 2026) : **93/100**. *The 2024 Côtes de Provence Rosé Cuvée Prestige Caroline combines aromas of red berries, vanilla, pomegranate*

*and spring flowers with a gently delicate oaky profile. Medium- to full-bodied, dense and fleshy, it's framed by a gentle tannic structure and racy, mineral acidity, concluding with a long, spicy and ethereal finish. A rosé built for the cellar, it pairs beautifully with both the simplest and most elaborate Mediterranean dishes and will richly reward those with the patience to allow it to mature gracefully over the years. **DRINK DATE 2026-2034.***

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 remain healthy.

Vineyard management : The soils are plowed to maintain a loose structure and limit evaporation. The cuvée Prestige Caroline comes from Tibouren plots, over 40 years old, and are planted in goblet for the Tibouren.

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 optimal maturity, achieving a perfect balance between acidity and ripeness. Selective sorting and an early harvest ensure the best quality grapes. The bunches are destemmed before applying vinification techniques that will allow for maximum extraction.

Vinification : Direct pressing into stainless steel tanks and chilling to slow the start of fermentation. At the beginning of fermentation, the musts are transferred to barrels where fermentation will last about a week. Daily stirring and temperature control ensure the best extraction of aromas until the beginning of winter. Aging in 300-liter barrels (fine grain) for 8 to 10 months.

Tasting : Gastronomic rosé with a very strong intensity on the nose, revealing a complex array of floral aromas, spices, honey, and fine oak. The color is a deep rosé with orange reflections. On the palate, the attack is clear, powerful, and complex while maintaining the wine's balance between freshness and aromatic expression. The finish is intense and slightly vanilla. A wine to enjoy with dishes such as a salmon steak with oyster nage, or with white meats like chicken with morels or lamb curry.