

# CLOS CIBONNE

The property of Clos Cibonne dates back to 1797 when the Roux Family purchased it from Jean Baptiste de Cibon, captain of the royal marines of Louis XVI. In 1930 André Roux modernized the winery in order to pursue his goal of producing top quality wines at the estate. This revival ignited an era of fame for the rosés of Clos Cibonne.



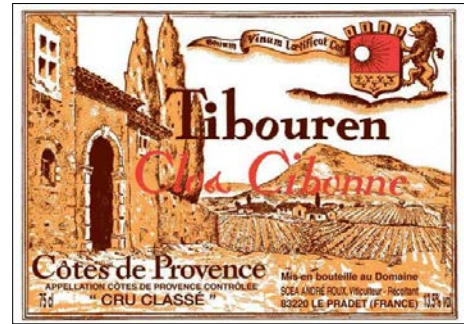
In the 1980s hard times fell upon the estate and it drifted without clear direction until Brigitte, André Roux's granddaughter, and her husband, Claude Deforge, took it over in the late 1990s. Their immediate goal was to bring the estate back to its grandeur. By renovating the cellars while preserving the tradition of aging in old foudres, the family began to reestablish the vaunted reputation of the domaine. Thanks to their efforts Clos Cibonne once again lives up to its standing as one of the 18 Cru Classés in Côtes de Provence.

The heart of the estate is their Tibouren. André Roux was a great fan of this native varietal and believed it to be the ideal grape for the region. As part of his revitalization he replaced all of the estate's Mourvèdre with Tibouren. Clos Cibonne soon became synonymous with Tibouren and received special permission from the A.O.C. to list the grape on its labels.

The estate's vineyards are located a mere 800 meters from the coast and are surrounded by hillsides in the base of a bowl that faces the sea. This topography creates air circulation that allows for perfect maturation of the grapes. After harvest the wines are fermented in stainless steel and then aged under fleurette (a thin veil of yeast) in 100-year-old, 5,000L foudres.



Rouge



**Varietal/Blend:** 90% Tibouren / 10% Syrah

**Farming Practices:** practicing organic

**Altitude:** 50m

**Soil:** clay-calcareous

**Harvest Technique:** by hand

**Year Vines Were Planted:** 1980

**Yeast:** ambient

**Fermentation:** temperature-controlled maceration /  
fermentation in stainless steel

**Malolactic:** yes

**Maturation:** aged on lees for 4 months

**Vegan:** yes

**Alcohol:** 13.5%

**Fined:** no

**Filtered:** light filtration

**Country:** France

**Region:** Côtes de Provence

**Vineyard:** le Pradet