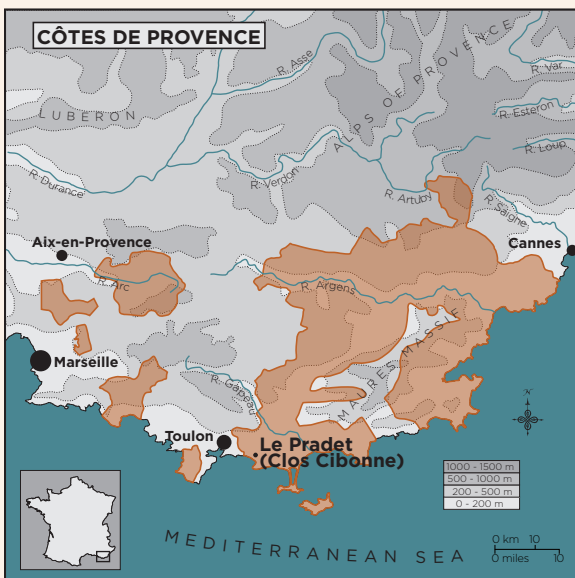




The heart of Clos Cibonne is Tibouren. The Roux family are great fans of this native varietal and believed it to be the ideal grape for the region. As part of the estate's revitalization in the 1930s, André Roux replaced all of the estate's Mourvèdre with Tibouren. Clos Cibonne soon became synonymous with Tibouren and received special permission from the A.O.C. to list the grape on its labels.

The estate's 15 hectares of 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 and helps to reduce vintage variation. After harvest, the wines are fermented in stainless steel and then aged under fleurette (a thin veil of yeast) in 100-year-old, 500L foudres.

Clos Cibonne crafts a wine that is completely its own through combining a rare grape with a unique aging process. There are two rosés currently available from the estate: the classic rosé and the Cuvée Spéciale des Vignettes that is sourced only from the estate's oldest vines.



### Cuvée Tradition 2017

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

**Vine age:** Over 30 years

**Soil:** Schist

**Farming:** Practicing Organic

**Vinification:** After fermentation the wine is aged on the lees under fleurette for 1 year in 100-year-old foudres.