

## Cibonne

CRU CLASSÉ

LE TIBOUREN PAR EXCELLENCE
CÔTES DE PROVENCE

## **CHATEAU CIBON**



Cru Classé | Côtes de Provence | Appellation d'origine protégée

**TERROIR** Plots dominate the sea, about 800 meters from the beaches, on a hillside of the Maures, west the harbor of Toulon and east the peninsula of Giens. The nature of the soil, clay-schistous, ensures a good drainage of the grounds. The maritime entries bring freshness in Summer. The East and West winds give good ventilation to the vineyard thus ensuring good health to the area.

**CULTIVATION OF THE VINE** Soils are plowed to maintain soft soil and limit evaporation. The Cuvée Marius comes from the plots of Tibouren, aged over 60 years on average.

**VENDANGES** The harvest is organized according to analyzes and choices that are made to achieve the goal of perfect balance. For the Cuvée Marius, we pick the grapes on maturity while maintaining a good balance between acidity and maturity. A morning harvest followed by a selective sorting makes it possible to take in an optimum harvest. The grappes are scuffed before the implementation of wine-making techniques that will allow maximum extraction.

CEPAGES Blent of Tibouren 90 % et Grenache 10 %

**VINIFICATION** Direct pressing to new oak barrels with a capacity of 2600 liters. These barrels are equipped to cool the juices and allow a slow and progressive fermentation to keep all the aromas of the fruit. These wines will

remain for 12 months in the barrels and 12 months in bottle. The wine after 24 months gives and extraordinary complexity and rare aromas.

**TASTING NOTES** Onion skin with copper and amber highlights. Elegant nose combining aromas of lily, lemon, pear, orange and almond. In the mouth a rosé of character where express the same flavors fond and persistent with a very exotic finish of honey, gingerbread, slightly buttered, woody and spicy. In the finish, very nice roundness on the palate and lingering aromas.