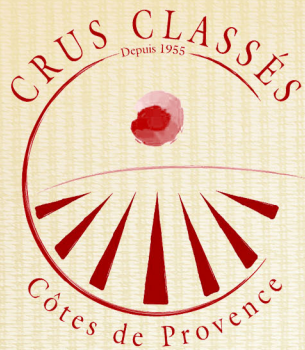




Gloa Cibonne

CRU CLASSÉ
LE TIBOUREN PAR EXCELLENCE
CÔTES DE PROVENCE

CUVÉE PRESTIGE RED

Cuvée Prestige Red Olivier

Cru Classé / Côtes de Provence / Protected designation of origin

TERROIR The vineyard is located by the sea on a hill of the Maures Mountains, overlooking Toulon's harbor on the west and the Giens peninsula on the east. The salty and clayey soil guarantees good drainage of the land. The proximity of the sea brings coolness in the summer. The winds coming from the east and the west ventilate the vineyards thus guaranteeing the grapevine's good health.

GRAPEVINE CULTURE The land is plowed to maintain a loose soil and limit the evaporation. The plots are partly wire-trained, mainly for the Syrah and the Grenache. The Tibouren is goblet-pruned. We have undertaken a sustainable agriculture approach.

HARVESTING On the basis of the history of each plot, the harvesting is organized according to the analysis and the choices which are made to reach our objective. A selective sorting and a morning harvest make an optimum crop of grapes. The grape bunches are grazed before going through the wine-making techniques which will enable us to obtain maximum extraction.

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GRAPE VARIETY A blend of Tibouren 10%, Grenache 20%, and Syrah 70%

WINE-MAKING PROCESS Maceration during ten days in stainless steel vats, daily pumping over, temperature monitoring to guarantee the best extraction of the aromas.

The wine ages in 300-liter casks – fine-grained – during a whole year.

TASTING A well-developed wine – good structure – fine tannin. It is a strong purple color. The nose is powerful and gives off very ripe red-berry and prune aromas. Silky tannins on the palate.

Wine for laying down between 5 to 10 years. We advise you to decant it in order to ventilate the wine before tasting it.

This wine's 2009 and 2011 vintages received a medal at the Concours général Agricole (general agricultural contest) of Paris.