



Gloa Cibonne

CRU CLASSÉ

LE TIBOUREN PAR EXCELLENCE
CÔTES DE PROVENCE

CUVÉE PRESTIGE ROSÉ

Cuvée Prestige Rosé Caroline

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 cuvée Prestige Caroline comes from the Tibouren plots, of more than 40 years of age. 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.

GRAPE VARIETY Blend of Tibouren 85%, Grenache 10%, and Syrah 5%

WINE-MAKING PROCESS Direct pressing to stainless steel vats and refrigeration to slow down the beginning of the fermentation. As soon as the fermentation begins, the musts are put in casks where the fermentation will last a short week. Daily stirring and temperature monitoring to guarantee the best aroma extraction until the beginning of winter.

The wine will age in 300-liter casks – fine-grained – during eight to ten months.

TASTING Gastronomy rosé with an intense nose, revealing a high complexity of floral, spicy, honey, and fine woody aromas. The wine is a strong pink color, with shades of orange. Complex, strong, and powerful on the palate, the balance of the wine between freshness and aromatic expression is preserved. Intense and slightly vanilla-flavored on the finish.