



Cuvée Spéciale Rosé Les Vignettes

Ciboire

CRU CLASSÉ

LE TIBOUREN PAR EXCELLENCE
CÔTES DE PROVENCE

CUVÉE SPÉCIALE ROSÉ

Cuvée Spéciale Rosé Les Vignettes

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 des Vignettes 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. For the cuvée spéciale des Vignettes, we pick grapes with advanced ripeness. 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 A blend of Tibouren 90%, and Grenache 10%

WINE-MAKING PROCESS Direct pressing to stainless steel vats and refrigeration to slow down the beginning of the fermentation. The fermentation will then last about ten days. After the racking and several blends, the wines will age in hundred-year-old casks. They will remain there for at least twelve months.

TASTING Deep orange colour. First nose of very ripe red fruit such as strawberry and red plum. After swirling, the intensity of this red fruitiness increases carried by subtle woody notes bringing touches of vanilla stick and tonca bean. Floral aromas come to complexify the bouquet like lily but also some delicate candied citrus fruits. On the palate a very nice presence, a structure in the attack that frames the mouth up to the beginning of the finish and then regains lightness. Tannins reinforcing the spices which explode on the finish. It will go perfectly with Bouillabaisse and Mediterranean fish soup.