



# Gloa Cibonne

**CRU CLASSÉ**

LE TIBOUREN PAR EXCELLENCE

CÔTES DE PROVENCE

## CUVÉE TRADITION ROSÉ

### *Cuvée Tradition Rosé*

**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 Tradition comes from the Tibouren plots, of 20 years of age on average. 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 tradition rosé, we pick fairly ripe grapes, the perfect balance between acidity and 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** Light orange colour. First nose of ripe exotic fruits, clementine stewed fruit with hints of rose, sweet spices, white pepper, legume and liquorice. After stirring, the aromatic intensity increases with an explosion of ripe citrus fruit and white truffle, enhanced by typical iodine touches. Voluminous, long on the palate, enveloping a rising wave of citrus fruit with a warm explosion of spices and sweet woody notes on the finish. This gastronomic wine can be served with small Mediterranean red mullets or a lamb curry.