



Gloa Cibonne

CRU CLASSÉ

LE TIBOUREN PAR EXCELLENCE

CÔTES DE PROVENCE

CUVÉE TRADITION TIBOUREN

Cuvée Tradition Tibouren

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 red, 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 The berries are directed towards stainless steel vats where the temperature will be monitored during the fermentation. During ten days, we carry out a pumping over twice a day in order to homogenize the vat and to boost the spread of phenolic compounds and aromas. The wine will then age in casks during 4 to 6 months.

TASTING Wine of a bright ruby-red color, generous at the nose, with red berries and spicy aromas, silky, elegant and delicate. Delicious with a veal roast and chanterelles.