



Château de Pibarnon 2014 Rosé

An excellent vintage

With its style and habitual panache, the Château reveals its latest rosé: a harmonious vintage.

Managed for 15 years by Eric de Saint-Victor, Château de Pibarnon is a paradise between sky and sea, translating, with great subtlety, the famous Bandol terroir.

Complex and expertly prepared, the latest Vintage of the Château is built like an athlete: powerful and flexible.

Mourvèdre makes-up for a substantial part of the blend (65%) and this is complemented by Cinsault for the body and fruit. The two are blended before fermentation of more than 25 days. It is then aged for 6 months.

The wine opens with a powerful aroma of citrus fruits, small red fruits, seed fruits and finally sweet spices like liquorice. The ample and silky flavour is balanced with elegant body and mineral freshness, evolving with dynamism with a long and slightly spicy aftertaste.

This gastronomic rosé is a wonderful aperitif or may accompany such dishes as grilled mullets, an aioli of cod or white meat in sauce. Its structure also complements Thai or Chinese cuisine.

- ▶ Serve at 8°C.
- ▶ This cuvée is sold for €20 at the best specialist retailers.

Hall 1, Stand **DE-31-3**