



CHATEAU de PIBARNON

Le Rosé Nuances - 2014

A Genesis Hidden in our Memories

NUANCES Rosé was born out of our continuous tastings of Pibarnon's young and older vintage Rosés.

In the past, we often had to launch a new vintage in mid-August with already more complex notes and a broad and fulfilling structure, knowing that a Classic Pibarnon Rosé can easily be drunk the following year and for years to come.

The Expectation..

So, this is how the idea for a Grand Rosé sprung up: a rosé that would be deliberately kept in the cellar during the first spring and the first summer and would then be launched in the autumn, to be served with white meats, autumn and winter dishes, whilst maintaining hints of the Mediterranean.

A pure Mourvèdre

We naturally focused our choice on a 100% Mourvèdre, which has the immense quality of taking longer to open up, then lasting for a very long time. Of course, a Grand Rosé is also synonymous with winemaking and maturation in the same container. A combined choice is necessary: partly in Franz Stockinger 30hl foudres, which leave little trace, but do bring the necessary oxygen; and partly in stoneware, a noble and porous earth that gives power and purity.

A Grand Rosé

Production remains quite small: it is an exceptional rosé. We chose our best soils, with Bandolais yields (for the record, less than 35 hl / ha). Natural yeasts, good quality wine-making temperature of (21/23°), to extract aromas of the grape variety, not fermentative.

Wine bottled in late April.

Promises

What strikes first is the complexity and subtle aromas. Nothing exuberant, just finesse. Brambles, red fruits, already a hint of spices. Liquorice is faint, but appears from time to time. On the palate, this pure Mourvèdre Rosé develops a long structure, sappy, full-bodied and savoury. The finish is astonishing and refreshing. It draws us to the soft texture of white meats, delicate and noble dishes.

A Rosé that is both hedonistic and meditative.

