



## CHATEAU de PIBARNON

### Le Rosé Nuances - 2015

#### A Genesis Hidden in our Memories

The Rosé Nuances was born out of continuous tastings of Pibarnon's young and old 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 even after five or more years.

#### The Expectation..

Thus the seed was planted for the idea of a Grand Rosé, a Rosé that would deliberately be left in the cellar during both the first spring and summer and that would only be properly 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 great quality of taking longer to open up, to then last for a long time. Of course, this particular Grand Rosé is also synonymous with winemaking and maturation in the same container. A combined choice is a must : partly in Franz Stockinger 30hl foudres, which impart just a faint taste of wood, but do bring the necessary oxygen; and partly in stoneware, a noble material with low porosity which gives brightness, tense and purity whilst remaining perfectly neutral.

#### A Grand Rosé

Production is low, 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 temperature (21/23 °), to extract aromas of the grape variety, not fermentative. Delay in bottling, mid-June 2016. Provision beginning of October 2016.

#### Promises

What strikes first is the complexity and aromatic purity. Nothing flashy, but finesse. Brambles, stone fruits, red fruits, some spices. Licorice is faint, but appears from time to time. On the palate, this Rosé Nuances develops a long structure, sappy, full bodied and salty. The finish is astonishing and refreshing. It draws us to the texture of white meat, slightly coloured with sweet spices. It is also a Mediterranean anthem as it is made to be drunk with red mullet, saffron, rock lobster... A great rosé for mealtimes, to be kept in stock. A meditative Rosé.

