



CHATEAU de PIBARNON

Château de Pibarnon - Les Restanques - 2004

Grape variety

70% MOURVEDRE - 30% GRENACHE.

Terroir

A restanque is an hill-side terrace, where vineyards are planted.

The wine of Les Restanques is the second label of CHATEAU DE PIBARNON. From the same soil, but with a bit younger vines, it is still characterized by the Grenache.

This new wine makes the "Grand vin" stronger in its minerality, deepness and finesse, but offers in the same time a wonderful Bandol, suave, and having a nice bouquet.

Winemaking

Grapes receipted and put into tanks by gravity, without using any must pump, in order to respect a good grape integrity.

Traditionnal vinification in stainless steel tanks, with total de-stemming.

Punching of the cap everyday for a better extraction of aroma and fine tannins from the grape skin.

Long fermentation (during 25 days).

MATURING during 18 months, a part in new oak barrels from the center of France (big barrels), and another part in oak casks. The whole is bottled in July 2006.

Tasting

The Red 2004 Restanques de Pibarnon immediately reveals the quality of its origins. It offers a great aroma intensity, thanks to its soil: little red and raspberry, floral marks of lilies, a few delicate spices and a hint mint and pepper. The mouth is worthy of great wines: full, supple, well-balanced, with elegant and silky tannins. A very pleasant, suave and racy wine, to drink now or next years.

Vintage

Great vintage in the south of France. Lots of rain during a cold winter, and a warm spring. The summer was particularly hot and dry, and perfect to ripen the grapes properly. The terroir of Chateau de Pibarnon is good enough to keep the winter water and give it back slowly to the vines during such a very hot summer. According to the average altitude of the terraces (900 ft), the nights were cold. Everything was perfect to get a wonderful vintage.

Harvest

Hand picked grapes with a small team of pickers. Grapes harvested in small boxes.

Yield

35 hectoliters per hectare (about 1700 t/acre)

Surface: 4 hectares on hill-side, at an altitude of 200 m above sea level.

