



CHATEAU de PIBARNON

Château de Pibarnon - Les Restanques - 2005

Grape variety

70% MOURVEDRE - 30% GRENACHE.

Terroir

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

The wine of Les Restanques represents the second label of CHATEAU DE PIBARNON. From the same soil, between clay and limestone, with a bit younger vines, it is also marked out by the Grenache.

This new wine excels in mineral taste, deepness and finesse. It offers as well, a wonderful Bandol, suave with a "greedy" bouquet.

Winemaking

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

Traditional 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 centre of France (big barrels), and another part in oak casks. The whole is bottled in July 2007.

Tasting

The Red 2005 Restanques de Pibarnon reveals with fidelity the quality of its origins. The nose, intense and aromatic reveals fresh notes which evoke little black fruits and subtle blond tobacco scents. On tasting, roundness, delicacy, thanks to a silky texture (characteristic of the vintage) which announces a really fresh and aromatic final. A very pleasant, suave and racy wine, to drink now or next years.

Vintage

Great vintage in the south of France. Few rains during the winter, and a nice spring which precedes an optimal summer with cool night and warm days. A lot of Mistral (the local dry wind), especially in july and august, which offers a perfect sanitary state of the crop. The terroir of Chateau de Pibarnon is able to keep the winter water and gives it back slowly to the vines during very hot summers. As in 2004, two rains in the beginning of september, gives vigour and strength to the plant, allowing in the same time a complete tannin's maturity.

Harvest

Hand picked grapes with a small team of pickers. Grapes harvested in small boxes, in order to prevent from oxidation.

Yield

35 hectoliters per hectare (about 1700 t/acre)

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

