



CHATEAU de PIBARNON

Château de Pibarnon - Les Restanques - 2006

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. Slightly younger vines are planted in the same soil of clay and limestone. This new wine compliments Mourvèdre with Grenache and excels in mineral taste, deepness and finesse. It offers a wonderful Bandol, suave with a generous bouquet.

Winemaking

The grapes are put into tanks by gravity, without using any pumps, in order to respect good grape integrity.

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

Daily punching over of the cap for better extraction of aroma and fine tannins from the grape skins.

Long fermentation (during 25 days).

AGEING during 18 months, one part in large new oak casks from the "massif central" in France, and another part in small oak barrels. Bottled in July 2008.

Tasting

Les Restanques 2006 faithfully imposes the authenticity of Pibarnon's terroir. The nose is intense and generous. It combines red and black fruits, with some subtle notes of tobacco, spice and aromatic herbs. In mouth, the Mourvèdre develops a beautiful power admirably controlled, which preserves a fresh and aromatic finish. It is ready to drink, with its youthful charm, or can age 2 or 3 years in order to reveal the Mourvèdre's potential.

Vintage

In our calcareous Provence, the month of august 2006 contributed once again to it becoming one of the greatest vintages of the last ten years. It was a dry and hot summer, without excess. The mistral wind blew in its regular rhythm of about 3 to 9 days, encouraging an optimal sanitary state of the crop.

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.

