



CHATEAU de PIBARNON

Château de Pibarnon - Les Restanques - 2009

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 2011.

Tasting

Les Restanques 2009 faithfully imposes the authenticity of Pibarnon's terroir bringing as well a wind of innocence and exuberance. 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 few years more in order to reveal the Mourvèdre's potential.

Vintage

Still a fantastic vintage in Provence. We had some heavy rainfall during the winter and spring which has been really interesting to restore the reserves of water in the soils and for the plant. It was a dry and hot summer, without excess. The mistral wind blew in its regular rhythm encouraging an optimal sanitary state of the crop. Beginning of the harvest 1st of September with a good balance between power and freshness.

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.

