



CHATEAU de PIBARNON

Château de Pibarnon - Les Restanques - 2011

Grape variety

70% Mourvèdre and 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 qualities, 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 keep the grapes intact.

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 Austria (Stockinger), and another part in small oak barrels. Bottled in July 2013.

Tasting

Les Restanques 2011 is a beautiful vintage. This wine 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, pepper and aromatic herbs. In mouth, the Mourvèdre develops beautiful power, admirably controlled, that preserves a fresh and aromatic finish. It is ready to drink, with its youthful charm, or can age a few years more and reveal the Mourvèdre's full potential.

Vintage

Precipitation in 2011 exceeded 650 mm of water with such a very rainy winter. It is therefore with significant reserves that the 2011 was able to flourish and grow. The latest rains fell late April - early May, on a little requesting vegetation water subsequently. The summer was dry and windy, but cold enough: water temperature in July :15° C, a record! The Mediterranean has really played his role as air conditioner. Then came September, softer, warmer, allowing us to healthy harvest, the grapes mature, harvested earlier than usual

Yield

35 hectoliters per hectare (about 1700 t/acre)

Surface: 8 hectares on hill-side, at an altitude of 200 m above sea level.

