



CHATEAU de PIBARNON

Château de Pibarnon - Les Restanques - 2014

Grape variety

70% MOURVEDRE / 30% GRENACHE.

Terroir

Les Restanques is a vineyard planted on the hills. Wines from this vineyard represent the youth of CHATEAU de PIBARNON and the desire to produce wines from vines that come from the same terroir but that are 10 to 20 years younger, with much more pronounced Grenache flavours.

Winemaking

The grapes are completely destemmed and placed in vats without the aid of pumps. Grapes are treaded daily in order to extract the delicate tannins from the skin. Temperature is controlled in order to retain the wine's fresh berry aromas. It is aged for 18 months, some of it in Burgundian-style barrels and the rest in oak barrels.

Tasting

The wine produces elegant overtones of fresh plum, spices including cardamom, slight floral hints and defined wood aromas. At first sip, it is precise, dense, energetic and spicy on the palate, developing attractive volume and length and concluding with a sapid and crispy finish. Dense yet elegant tannins and a silky texture make this a memorable vintage.

This well-balanced wine is a perfect addition to both humble and sophisticated dinners and a perfect accompaniment to both simple and refined dishes. This wine should be drunk by all to celebrate its beautifully fruity and refreshing aromas. It goes perfectly with meat such as sweetbread, braised pork, veal or lamb chops.

Vintage

After more than 35 years of winemaking at the Domaine, it's still surprising to experience an unprecedented situation at each harvest. In appearance, it is a rather mild year, not very hot, and perfectly regulated from a hydration point of view. Beautiful, but not excessive, rains in winter and spring pave the way to a mild and dry summer. There is even a thunderstorm on 15th August, which revives the foliar activity and the cold hardening process. We are therefore calmly expecting rather late maturities. In fact, the vintage is earlier than we imagined: El Nino woke up: very good. Beautiful maturity and tannins, the first vats are harvested at perfect maturity. An unprecedented hail storm just before the harvest scares us out of our minds. But fortunately, the leaves of Mourvèdre are like helmets and there is no harm done.

Yield

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

35 hectoliters per hectare (about 1700 t/acre)

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

Harvest from September 5th for the first Grenache to September 20th for the latest mourvèdre.

