



CHATEAU de PIBARNON

Château de Pibarnon - Les Restanques - 2017

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 great 2017 vintage makes its mark on this southern, extroverted wine, with a broad and sensual stature. No vulgarity in this direct, hedonistic, and spicy approach. Its powdery tannins show its beautiful origin, and its distinguished side. The 2017 Restanques, more instantaneous and spherical than its big brother at the Château, also possesses this beautiful complexity, which is symbolic of the Domaine's wines. It exercises a fascination of the taste buds linked to the Mourvèdre: ripe, juicy and deep. A real tactile joy in the mouth.

Vintage

2017 is far from being the archetypal 'hot' vintage! The magic of the land, of course, but also the beautiful water reserves, thanks to a very wet winter. The 500mm of rain that fell until the end of April generated good reserves that cancelled out the drought of 2016. Very moderate grape production, with a low natural yield (around 30hl per hectare, which is really not much), and the few bunches per stem have reached a really lovely maturity.

The 2017 Restanques is a direct follow-up to the 2015 Restanques, as there wasn't one in 2016 (the Grenache fell through in this vintage and so the Mourvèdres joined the 2016 rosé).

Yield

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.

