



CHATEAU de PIBARNON

Le Rosé Nuances - 2019

A Genesis Hidden in our Memories

NUANCES Rosé was born out of our continuous tastings of Pibarnon's young and older vintage Rosés.

In the past, we often had to launch a new vintage in mid-August with already more complex notes and a broad and fulfilling structure, knowing that a Classic Pibarnon Rosé can easily be drunk the following year and for years to come.

The Expectation..

So, this is how the idea for a Grand Rosé sprung up: a rosé that would be deliberately kept in the cellar during the first spring and the first summer and would then be launched in the autumn, to be served with white meats, autumn and winter dishes, whilst maintaining hints of the Mediterranean.

At least 95% Mourvèdre

We therefore naturally chose to focus on a very high percentage of Mourvèdre (95%), which has the amazing quality of taking longer to open up and therefore lasting longer. A dedicated plot at an altitude, harvested late in the year on a Mistral day, but early in the morning for perfect grapes. Of course, a Grand Rosé also depends on the vinification and ageing process.

A Grand Rosé

Production remains quite small: it is an exceptional rosé. We chose our best soils, with Bandol's yields (for the record, less than 35 hl / ha). Natural yeasts, good quality wine-making temperature of (21/23°C), to extract aromas of the grape variety, not fermentative. Late bottling: mid-June 2020. Available in 2022.

Promises

A gently iridescent and sustained colour with an elegant and refreshing aroma. Nothing but elegance. On the nose, a little noble vegetal touch and a murmur of red berries that intensify and then welcome liquorice and spicy aromas, such as saffron. A large, full-bodied and crunchy yet powerful structure on the palate, sapid with phenomenal length.

A rosé for decanting, to be placed on a bed of ice.

This Rosé Nuances 2019 should wait a little longer and will go perfectly with white meat, autumnal thrush and partridges. It's also an ode to the Mediterranean; it is the ideal partner for red mullet, saffron, lobsters...

A great mealtime rosé, can be stored.

