



CHATEAU de PIBARNON

The Red of Château de Pibarnon - 1998

Grape variety

90 % MOURVEDRE - 10 % GRENACHE

Terroir

Soil of clay and stones, full of limestone, white chalk, from the TRIAS geological period (beginning of second era).

Triassic soil is responsible in the finesse of tannins, and the minerality of the wine.

Surface : 30ha of terraces on the slopes , planted up to 900 feet, just above the Mediterranean sea.

Average age of the vines, 30 years.

Winemaking

The maceration takes place in small stainless steel tanks only.

One manual pigeage per day, for the extraction of fine skin tannins.

Long maceration of 20 days minimum.

ELEVAGE for 19 month in large oak barrels (casks).

One single cuvee, one single bottling (in June 2002).

Bottled neither fined nor filtered.

Production: about 10.000 cases.

Tasting

Very youthful aromas of cassis, black raspberry, married with light spices, black peppercorns and tobacco, the mixture of which is refreshed by notes of mint. Fat mouth with lots of amplitude, refined and velvet tannins, long finish. Very well balanced.

Vintage

Great year full of symbol, and great vintage in the deep south of France.

Cold winter with lots of rain, created good water stocks in the soil, beneficial during the dry summer. Then a nice and warm spring.

Long and slow ripening under the summer sun.

Very nice weather during harvest, with strong mistral wind and no rain: EXTRAORDINARY WEATHER.

Harvest

Hand picked grapes with a small team of pickers. This allows us to stretch out picking dates, to maximize the opportunity of harvesting each variety at its best moment of maturity.

Selection and triage of grapes made in the vineyard (if necessary)

Our goal is to pick all grapes at minimum 13.5 degrees natural.

Harvest started at September the 12th, and finished at October the 5th.

Yield

37 hectoliters per hectare. 7500 cases and 3500 magnums.

