



CHATEAU de PIBARNON

The Red of Château de Pibarnon - 2001

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 oak casks.

One single cuvee, one single bottling (in May 2003).

Bottled neither fined nor filtered.

Production: about 8.500 cases.

Tasting

Very fleshy aromas of cassis, black raspberry, married with rare spices, black peppercorns, laurel, and tobacco. Fat mouth with lots of amplitude, large body, powerful, but with fine tannins and long finish. Very well balanced. Lots of character.

Vintage

Great vintage

Cold and wet winter.

Some rain in the spring.

Hot and sunny summer, with some mistral wind.

Very nice ripping

Very low yield.

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

35 hectoliters per hectare. 8.500 cases and 3500 magnums.

