



CHATEAU de PIBARNON

The Red of Château de Pibarnon - 2002

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 June 2004).

Bottled neither fined nor filtered.

Tasting

Very fleshy aromas of blackcurrant, fresh cherry, married with rare spices and tobacco. Fat mouth with amplitude, large body, deepness, with fine tannins and long finish. Very well balanced and elegant.

Best drink with Duck Breast, Lamb, Veal. And with venison.

Vintage

Nice and cold winter, lots of water in winter and spring. Far enough water in the soils, to create good reserves for very hot summer time.

The first part of September is a bit rainy, but luckily, the Mourvedre grape is very late to ripe, and the harvest could happen after a strong and dry Mistral wind. The vintage is flavoursome and elegant.

Harvest

Hand picked grapes with a small team of pickers. This allows us to stretch out picking dates, to maximize 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 22nd, and finished at October the 7th.

Yield

27 hectoliters per hectare. Production : 6.500 cases and 3500 magnums.

