



CHATEAU de PIBARNON

The Red of Château de Pibarnon - 2004

Grape variety

GRAPE VARIETIES: 90 % MOURVEDRE - 10 % GRENACHE

Terroir

Soil of clay, limestone and white chalk from the TRIAS geological period in the beginning of the second era. The Triassic soil gives fine tannins and a certain minerality to the wine. Surface : 30ha of terraced slopes, planted up to 900 feet/250 metres above the Mediterranean sea. The vines are on average 30 years old.

Winemaking

The maceration takes place in small stainless steel tanks only.
One manual punch over per day, for the extraction of fine skin tannins.
Long maceration of 20 days minimum.
Ageing for 19 month in oak casks.
One single blend, one single bottling in June 2006.
Bottled neither fined nor filtered.

Tasting

Very fleshy aromas of blackcurrant, fresh cherry, married with rare spices and tobacco. Fat in mouth with depth, fine tannins and long finish. Very well balanced and elegant. Best with duck, lamb, veal and venison.

Vintage

The winter was nice and cold. A lot of rainfall in both winter and spring. Plenty of water reserved in the soil for the very hot summer.
The 2004 vintage was absolutely outstanding, with extremely good weather and heat during the summer and harvest period. The first part of September was a bit rainy, but luckily, the Mourvedre grape is very late to ripen and harvest could begin after drying in the strong and 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 the opportunity of harvesting each variety at its best moment of maturity. Grape bunch selection is made in the vineyard, if necessary.
Our goal is to pick all grapes at minimum 13.5 degrees natural.
Harvest started on September the 22nd, and finished on October the 7th.

Yield

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

