



CHATEAU de PIBARNON

The Red of Château de Pibarnon - 2005

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 is responsible for the finesse of the tannins, and the minerality of 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 19 months in oak casks. One single blend, one single bottling in June 2007. Neither fined nor filtered.

Tasting

2005 is full, deep and almost black. Already well balanced and elegant, the wine is still on a primary bouquet developing black fruits and cocoa that announce complex soft spices brought by ageing. On tasting, it is round and delicate thanks to its silky texture, characteristic of the vintage, which precedes a really fresh and aromatic finish.

Vintage

Great vintage in the south of France. Few rains during the winter, and a temperate spring preceded an optimal summer with cool nights and warm days. Frequent dry Mistral wind, especially in July and August, which allowed for a perfect sanitary state of the crop. The soil at Château de Pibarnon is able to store the winter water and gives it back slowly to the vines during very hot summers. As in 2004, two rains in the beginning of September gave vigour and strength to the plants allowing at the same time complete development of tannins.

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. Strict selection and picking out of grapes made in the vineyard, if necessary. Our goal is to pick all grapes at a minimum of 13.5 degrees natural. Harvest started on September 22nd, and finished on October 7th.

Yield

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

