



CHATEAU de PIBARNON

The Red of Château de Pibarnon - 2006

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. Aging 20 month in oak casks. One single blend, one single bottling.

Tasting

The Pibarnon Rouge 2006 is a dense wine, with a dark deep robe, almost purple. When young, this vintage is a little nervous in mouth but also straight and elegant, so characteristic of the Mourvedre during its long bottle ageing years. Marked by berries, the bouquet evokes notes of rosemary and sage that reflect the provençal garrigue in which the vines grow. The wine is full bodied and powerfull, with a particularly velvety and slightly salty finish.

Vintage

In our calcareous Provence, the month of august 2006 contributed once again to it becoming one of the greatest vintages of the last ten years. It was a dry and hot summer, without excess. The mistral wind blew in its regular rhythm of about 3 to 9 days, encouraging an optimal sanitary state of the crop.

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

Yield

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

