



CHATEAU de PIBARNON

The Red of Château de Pibarnon - 2007

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. 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. Aging 20 month in oak casks. One single blend, one single bottling in June 2009.

Tasting

The Pibarnon Rouge 2007 develops wonderful ripe and juicy black fruit flavours. The spicy bouquet is already there, marked by liquorice and pepper. A superb vintage with a dark, deep colour, great concentration (yield: 27 hl/ha), lots of elegance and silky tannins. The 2007 presents all the characteristics of the best vintages, like the mythic 2001.

Vintage

Great vintage in Provence. Few rains during the winter and a warm spring. The summer was particularly hot and dry, perfect to ripen the grapes properly. Probably the best summer in France with the combination of mistral wind and summer heat.

Wonderful harvest, with no excess of heat or maturity. Very good conditions to preserve freshness and body.

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.

Yield

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

