



CHATEAU de PIBARNON

The Red of Château de Pibarnon - 2008

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 18 month in oak casks. One single blend, one single bottling in June 2010.

Tasting

The Pibarnon Rouge 2008 shows a nice structure with fine tannins. It is a remarkable vintage for its freshness and its elegance. The nose develops flavours of pepper, cherries, wild strawberries and fresh liquorice. To sum up in three words this vintage, we would say silky tannins and fruitiness.

Vintage

Great vintage in Provence. A fair amount of rain during winter and spring. Slightly above what we had those last 5 years has been very good for the balance of the plant. The summer was particularly hot and dry, perfect to ripen the grapes properly. The temperatures started to decrease progressively from mid august.

Wonderful harvest, with no excess of heat or maturity. Very good conditions to preserve freshness and body. The slowing down of the grape maturation lets insure a perfect phenolic maturity.

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.

