



CHATEAU de PIBARNON

The Red of Château de Pibarnon - 2010

Grape variety

GRAPE VARIETIES : 90 % MOURVEDRE - 10 % GRENACHE

Terroir

The soil is made up of clay, limestone and white chalk from the TRIAS geological period. It is the Triassic soil that is responsible for the finesse of the tannins and the minerality of the wine. Surface: 20ha of terraced slopes, a selection of our 12 best plots: Bel Air, Jourdan, Pointes Blanches...planted up to 900 feet/250 metres above sea level. 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 (50 hectoliters from Burgundy and Austria). One single bottling in June 2012.

Tasting

The Pibarnon Rouge 2010, just in bottle, shows intense flavours of black berries, black currant, cinnamon, liquorice, a nice spiciness, and garrigues (Mediterranean wild plants). This wine reveals a mellow and crunchy opening, persisting on fine spices with a remarkable length.

A wonderful vintage that found the magnificent balance between tension and volume, minerality and fruitiness, sapidity and freshness, strength and voluptuousness.

Vintage

Maybe the most accomplished vintage we have had in the last ten years. The rainfall during the winter and spring were high, providing large water reserves in the soil. A mild spring preceded a beautiful dry but cool summer. Consequently, we had a slower ripening and we kept an impressive freshness unseen for a long time.

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 in the vineyard and picking out of individual grapes bunches, if necessary.

Yield

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

