



CHATEAU de PIBARNON

The Red of Château de Pibarnon - 2011

Grape variety

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

In 2011, a big part of the harvest was been vinified with complete grapes. The maturity and the concentration were very good, so it was just necessary to wait for the extraction. Aging in big oak vat from Burgundy and Austria. The origin and age of each barrels are chosen to keep our different vines.

Tasting

This wine is very expressive and "explosive", with a lot of red and black fruits, a nice spice, but without hardness.

In Bottles since the summer of 2013, he gives a lot of seduction, with many density, softness, but always with this famous Mourvedre's character!

Vintage

A great vintage in the south of France. The rainfall during the winter and spring, slightly higher in the last two years, has been particularly beneficial to the balance of the plant. A mild spring preceded a windy and dry summer, preserving a beautiful state of the crop. We could preserve maximum freshness and purity in the wine.

Yield

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.

