



CHATEAU de PIBARNON

The Red of Château de Pibarnon - 2012

Grape variety

90 % MOURVÈDRE - 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

As the vine, the vatting requested lots of patience. Tannin extract slowly after long days of maceration and punching. Fermentation is followed by a very long Maceration (about 3 weeks) before running off. Breeding in casks of oak for 20 months. Casks park will soon be renewed at 100%. A diversification in choice of Suppliers and barrels of different ages to best adapt the breeding of each of our terroirs.

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

The short period of cold during winter didn't impact our vineyards. Indeed, it has been an overall mild winter, which ended by a sunny and dry weather during March. Changeable weather in April and May has been beneficial to the balance of the plant, providing vines with enough water resources to go through summer. The wide difference between day-time and night-time temperatures in summer ensured a beautiful freshness and a perfect maturity of the grapes.

Yield

Handpicked 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.

34 hectoliters per hectare.

