



CHATEAU de PIBARNON

The Red of Château de Pibarnon - 2013

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

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

2013 is a structured, built, long-standing vintage. Its volume and mass indicate a high amplitude, which fade at the finish to leave finesse, sweetness and fruity tannins on the palate. The tasting shows the success of the Domaine's choices: maturity at all costs, extraction of fine tannins and minerality.

Vintage

It seems that winters follow on from each other in a similar fashion... A great deal of water again this year, and moderately cold. We are waiting for snow that does not come, grounds are very hydrated. The cool, and still rainy, spring accentuates the slight delay we initially had, which has ended up being around a fortnight. Far from being worried, we are delighted with this cool climate, which takes us back to the beautiful 1980s. Summer is dry, warm in the day and cold at night. It's perfect for slow maturation.

At harvest time, we find that the delay has in fact had an impact: it takes a fortnight longer to harvest the ripe grapes. Then we use a tried and tested practice: manual stripping and sorting. This means that healthy grapes can be left on the vine awaiting optimal and ultra-precise maturity.

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.

