



CHATEAU de PIBARNON

The Red of Château de Pibarnon - 2015

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

The 2015 red is a wine that reigns in all its splendour and majesty. The Mourvèdre is broad, ample, and has beautifully defined tannins. Its nose of warm limestone, woodland fruits and sweet spices immediately place it amongst a beautiful elite, whilst its long and palatable finish leave a great impression of southern elegance. It is a wine that will open up in spring for 2 or 3 years. To be tasted again later on with its secondary bouquets.

Vintage

It's a year of equilibrium, finesse and beautiful maturity. Little excess, despite rainfall stopping prematurely (late April). Was it a hot year? Yes, certainly, on average, but evened out by cool nights. Here, we benefit from the sea air and night time mist that evaporates very quickly in the early morning. Was it a dry year? No, our terroir at high altitude has poor yet deep soils that gradually create winter reserves for the vines. The limestone provides a silky texture, and has a decent acid and mineral support.

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.

