



CHATEAU de PIBARNON

The Red of Château de Pibarnon - 2018

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 2018 red is a deep, vertical and devilishly seductive wine. Usually bearing masculine characteristics, the Mourvèdre here takes on the air of a Pinot. A mix of red and black berries gradually reveals hints of limestone terroir, spices and garrigue. This wine is full-bodied and enjoys particularly tasty, vibrant and responsive tannins on the palate.

Vintage

2018 is an intuitive, elegant and balanced vintage. Marked by permanent humidity in the spring and beginning of summer, this vintage allowed the soil to flourish but also caused the development of mildew. We have hardly ever been under such pressure. We ultimately decided not to over-treat the vines and instead helped them to adapt and ripen their grapes. There was therefore very little copper and the soils were preserved while the vineyard defended itself - thanks to our biodynamic production methods. We carried out a small green harvest in order to obtain optimal ripeness.

Yield

Harvested by hand, very short circuit, gravity flow winemaking. 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.

30 hectoliters per hectare

