



CHATEAU de PIBARNON

The Rosé of Château de Pibarnon - 2011

Grape variety

50% Cinsault - 50% Mourvèdre

Terroir

The terraced vineyard faces the sea on the top of a hill that reaches 300 m and forms a great natural south-east-facing bowl. The soil is made of clay, limestone and white chalk, from the TRIAS geological period in the beginning of the second era. The unique location, completed by an audacious blend of varieties, gives this particular rosé, character, complexity and elegance.

Winemaking

- Cinsault is a press juice giving the fruit and the flesh.
 - Mourvèdre is "saigné" (only several hours of skin contact). Juice is not pressed, only pouring out of the tank by gravity giving body, complexity and freshness.
- The blend of both juices is fermented at low temperature (22° C), slowly during 20 days. No wood, aged in tank for 6 months.

Tasting

Still in its juvenile phase, its bouquet is already rich. It presents notes of delicious stone fruits and citrus fruits (Cinsault), sweet and rare spices (Mourvèdre), which evokes a Mediterranean origin. Its structure is worthy of the great Gastronomy: volume, concentration, amplitude and develops a very long and fresh finish. 2011 is a wine of great class, both pure and luscious.

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.

Harvest

Hand picked grapes, with a small team of pickers, in small cases of 20kg.

Yield

20 ha on the slopes, yield less than 30hl/ha (350 cases per ha).

