



CHATEAU de PIBARNON

The Rosé of Château de Pibarnon - 2012

Grape variety

40% Cinsault
60% 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.

Best with flavourful Mediterranean-cuisine, lightly spiced or exotic. Its body allows it to go well with grilled fish, lamb curry, or simply with tapas. Surprising with blue cheese...

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

Hand picked grapes, with a small team of pickers, in small cases of 20kg.
20 ha on the slopes, yield less than 30hl/ha (350 cases per ha).

