



CHATEAU de PIBARNON

The Rosé of Château de Pibarnon - 2013

Grape variety

- 60% Mourvèdre
- 40% Cinsault

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

VINIFICATION / FERMENTATION:

- 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

Year after year the Pibarnon Rose wine is more and more a gastronomic wine. With a lot of different flavours and aromas. We find grapefruits notes, but also red fruits as strawberry, blackberry, raspberry and spicy notes. It is a fruity rose, with a real personality.

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 vegetation was in late of 3 weeks than usual, because of the cold and rainy spring we had.

The difficulty was to wait to have the best maturity as possible but without rot on grapes...

That's why we have decided to work in two times in the vines.

A first team is came to cut the leaves and help the sun to come on the grappes and one other team after the september's rain to pick up the grappes when they were mature.

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).

