



CHATEAU de PIBARNON

The Rosé of Château de Pibarnon - 2016

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

Immediately, freshness, finesse and elegance enhance the sensation of the powerful spices. Here we have a rosé with flavours of red berries, spices, liquorice and then citrus. The impact, the explosive moment, of this very young wine, settles down in the middle of the mouth by the depth and the sweetness of its structure, finishing slowly with elegant bitterness and a sappy salinity.

It accompanies Mediterranean cuisine, colourful, inventive, with rare and subtle spices. A rosé for all 4 seasons, aired, refreshing and fruity the first months; then more mineral, complex, long and structured afterwards. A gastronomic wine. Red mullet, fish roe, saffron, Iberico Bellota ham, anchoïade, roquefort, rocket salad, some refined and delicate delicacies. Asian flavours, raw fish, garlic, some white meats will also accompany the wine harmoniously.

Vintage

2016 will be remembered for its relatively long drought period (more than 5 months) which had a significant impact on yield. It is a shame as even though it was dry, the vines had NO episode of stress. The deep soils of the Domaine meant that hydration was maintained without any issues. The yield is just abnormally low. By seeking out hydration and humidity far down, the roots have also found trace elements and minerals in the rich deep soils, necessary for this singular wine's balance.

Yield

Handpicked 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).

