



## CHATEAU de PIBARNON

### The Rosé of Château de Pibarnon - 2017

#### Grape variety

70% Mourvèdre - 30% 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

- 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

The complex fruity, floral and liquorice hints dominate the nose. Overtones of citrus fruit are also present, particularly pink grapefruit with its delicate aromas. The palate is rich and silky, with a refreshing, magnificent finish. This is a wine of good structure, texture and body.

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

2017 seems to have been the hottest year to date... However, you can be sure that this wine, which typically matures slowly in the bottle, does not have the stereotypical qualities of a hot vintage! On the contrary, it is fruity and ethereal with a silky and refreshing finish. This is due to the quality of the terroir no doubt, but also an ideal amount of humidity in the soil as a result of the rainy winter. The 500 mm of rain that fell up to and including April created a perfect antidote to the 2016 drought. An average amount of grapes, a naturally low yield (around 30 hl per hectare - which is very little) but ripened to perfection. The Domaine's Northern facing thick soils, located high above sea level also contribute to the wine's radiant and elegant qualities.

#### 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).

