



CHATEAU de PIBARNON

The Rosé of Château de Pibarnon - 2018

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 2018 rosé is ready to glorify all the Mediterranean dishes that we will introduce to it. On the nose it is suave, full of liquorice and sweet spices, boasting a long, tasty and saline finish with elegant bitterness. A classic from the Domaine, which we have been developing for the past 40 years.

Goes perfectly with colourful and inventive dishes full of sweet and rare spices. A four seasons rosé; ethereal, refreshing and fruity in the first few months and then more mineral, complex, long and structured. Red mullet, bottarga, saffron, Spanish ham, anchovy purée, Roquefort and roquette produce a delicate and fine pairing with the wine. Asian cuisine, raw fish, garlic and white meat also go well together.

Vintage

This vintage, marked by abundant moisture in the spring and early summer, has seen a development in the soil but also the arrival of mildew. Through choosing not to spray the vines undiscerningly, we helped the vines to adapt and the grapes to ripen. There is therefore very little copper this year; the soil is protected and the vineyards were able to fight back thanks to our cultivation and biodynamic methods. Here the soil is alive. The limestone is able to simultaneously drain the water but also retain it. Its alkaline dynamics, stemming from the plants around it, are obstacles to the development of endemic varieties. It is the home of absolute serenity. The 2018 vintage is thus intuitive, delicate and balanced, while the northern facing vineyards have helped to add that final touch of sparkle and elegance.

Yield

20 ha on the slopes. Handpicked grapes, with a small team of pickers, in small cases of 20kg.

Yield less than 30hl/ha (350 cases per ha).

