CHATEAU de PIBARNON

The Rosé of Château de Pibarnon - 2019

Grape variety

65% MOURVEDRE - 35% 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.
- MOURVEDRE 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 2019 rosé is surprisingly balanced.
On the nose, it is vibrant with primary aromas, which will only become more varied.
Still dense, it will only take a few months to settle and deliver its complexity on the palette and finally finish with its characteristic salinity.
A unique style that has become classic at the Domaine - on which we have been working for 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

2019 is a vintage in tune with your feelings.
The rainfall was plentiful... but only from October to January!
Admittedly, it was 550mm, which did water the grounds, but a long dry period followed.
The health of the vineyard was exemplary with very few treatments, needing little action and plowing to prevent water from evaporating, creating a surface crust that maintains the soil's moisture.
There was a little green growth, which produces moderate vegetation, therefore the production is adapted to the plant's capabilities.
A self-regulating vine, without intervention from us.

Yield

Manual harvest, by a small team of regulars.
Organic farming (certified in 2019) with a few biodynamic principles (tillage, infusions, preparation 500, essential oil explorations).
Area of 20 ha on hillsides.
Yields still low in 2019: 30 hl / ha.