CHATEAU de PIBARNON

The Rosé of Château de Pibarnon - 2020

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 2020 rosé is surprisingly balanced. On the nose, primary aromas continue to develop. Still a bit dense and collected, but only a few months are needed for it to relax, lie down and provide the palate with its bouncy persona, and finish with the saline finish that characterises it. A unique wine that has become a classic at the Domaine, and one that we have been working on for the past 40 years.
It 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

The crop year, estimated to have started in October at the end of last year's harvest, was in every way perfect. The first few months until Christmas saw torrential rain (500 mm) which was great for the soil. At the end of June 2020, rainfall reached an almost record figure of 1000 mm. This was a real transformation for these high-altitude biodynamic terroirs, as well as the microbial life of the soils. Excellent growing conditions and good plant balance, despite phytosanitary pressure (downy mildew then powdery mildew) which was quickly recovered thanks to gentle targeted treatment; organic treatment complemented by herbal teas. The only thing left to do was a small, green vintage in July on a few plots and then wait patiently for the grapes to ripen and for the harvest to begin. 2020 was a relatively warm year on average, with no extreme temperatures or heatwaves.

Yield

Harvested by hand by a small team of experts. Organic production (certified in 2019) using several biodynamic principles (soil tillage, infusions, Biodynamic Preparation 500, experimenting with essential oils).
Surface area: 20 hectares on hillsides. Yield still low in 2020: 33 hl/ha.