



CHATEAU de PIBARNON

The White of Château de Pibarnon - 2013

Grape variety

- 45% CLAIRETTE (finesse and elegance).
- 30% BOURBOULENC (freshness and liveliness)
- 25 % LOCAL GRAPE VARIETIES (Roussane & Viognier, for the complexity of the bouquet)

Terroir

Located on cooler north-facing slopes, the white grapes are planted on a very interesting soil consisted of BLUE MARL from the SANTONIAN geological period, the same soil as Petrus or Chateau-Chalon. Altitude 900 ft.

Winemaking

Traditional method. Fermented at a low temperature, slowly, during 25 days. Aged in tank and a small part in wood to give more complexity.

Tasting

Vintage 2013 promises in the lineage of the 2012. Nose is a little bit on nose the candied fruit, apple. The notes of citrus fruits are very much present and will allow this wine to keep a lot of freshness and finesse. The roundness asserts itself after a small aging in oak, giving complexity and roundness.

Net, fleshy and smoothy, well balanced !

Vintage

We will remember of this 2013 year a fresh and rainy spring more like a late-winter than an early summer. Consequence: a late start and a large vegetative delay. The months of July and August have conversely been very hot and have allowed the grapes to win in concentration... The harvest start early September for the white grape varieties and before the September's rain. Health status is more than correct, the grapes are beautiful and mature!

Yield

Hand picked grapes, with a small team of pickers. Grape bunch selection is made in the vineyard.

YIELDS: Less than 30 HI/ha.

