



CHATEAU de PIBARNON

The White of Château de Pibarnon - 2015

Grape variety

- 50% CLAIRETTE (finesse and elegance).
- 30% BOURBOULENC (freshness and liveliness)
- 20 % LOCAL GRAPE VARIETIES (Marsanne and Ugni Blanc, 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

Direct pressing and cold settling.

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

The 2015 vintage opens with a nice bouquet of white flowers, followed by hints of both vegetable and mineral. The fruit remains present and can lead on to a gourmet roundness, which doesn't interfere with the freshness. A perfectly balanced wine, elegant and sophisticated.

It will complement fine white fish wonderfully, such as seabass, skate, branzino, as well as scampi and scallops.

Vintage

2015 was particularly hot on average, but there was no heat wave, nor did the temperature soar in our region. The temperature rose consistently from the beginning of spring onwards. It was dry, without this raising any issues for the vines as there was sufficient groundwater from the heavy winter rainfall - due to limestone's ability to absorb and conserve water. The harvest begins late August and ends around 25th September.

Yield

Less than 30 Hl/ha.

