



CHATEAU de PIBARNON

The White of Château de Pibarnon - 2017

Grape variety

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

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

This unique white from the south is a rival of its renowned brothers in the north, due to its elegant flavours and tasty finish as a result of the high-quality terroir and slow maturation of the northern-facing grapes. One will be pleasantly surprised by its structure despite the volume produced, and its floral and fine elegance renders the wine crisp and pure.

This white is well matched with langoustines, scallops and lobster. Fine white fish will be perfect, in a salt crust, with a white butter sauce, or simply grilled with wild fennel.

Vintage

2017 seems to have been the hottest year to date... However, you can be sure that this wine, which typically matures slowly in the bottle, does not have the stereotypical qualities of a hot vintage! On the contrary, it is elegant and ethereal with a silky and refreshing finish. This is due to the quality of the terroir no doubt, but also an ideal amount of humidity in the soil as a result of the rainy winter. The 500 mm of rain that fell up to and including April created a perfect antidote to the 2016 drought. An average amount of grapes grown with a naturally low yield (around 30 hl per hectare - which is very little). The Domaine's Northern facing thick soils, located high above sea level also contribute to the wine's radiant and elegant qualities.

Yield

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

Less than 30 Hl/ha.

