



CHATEAU de PIBARNON

The White of Château de Pibarnon - 2019

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

An immediate sensation of radiance, purity, fine balance. This southern and distinct white is a rival to its renowned northern 'brothers' for its freshness, thanks to its elegant bitterness and particularly its savory finish, due to the soil and slow ripening on the northern side. Its structure is not a reflection of the volume, but its floral elegance and delicacy makes it precise and pure.

This white goes best with langoustines, scallops and lobster. A white-fleshed noble fish would pair perfectly, with a salt crust, cooked in white butter or simply grilled with wild fennel.

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. The northern facing vineyards have helped to add that final touch of sparkle and elegance.

Yield

Surface 6 ha on hillsides, northern facing. Organic farming (certified in 2019) with a few biodynamic principles (tillage, infusions, preparation 500, essential oil explorations). Low yields: 27 hl / ha.
Manual harvest.

