



CHATEAU de PIBARNON

The White of Château de Pibarnon - 2020

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

The crop year, estimated to have started in the middle 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 northern facing 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

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.

