CHATEAU de PIBARNON

The White of Château de Pibarnon - 2021

Grape variety

55% CLAIRETTE for its delicacy and elegance - 30% BOURBOULENC for its intensity and freshness - the rest a mix of grape varieties.

Terroir

The vineyard dominates the sea and hangs from dry stone wall terraces up to 300 metres above sea level forming a large crater. We are fortunate not only to have rare north-facing vineyards in Pibarnon, which allow the white to slowly ripen, but also, we have an unusual richness in the subsoil: blue Santonian marl. This very rare formation is what makes the sub-soil of the reputable Chateaux so distinctive.

Winemaking

Direct pressing and cold settling.
Vinification in vats, traditional method and slow fermentation.
Ageing in stainless steel vats to preserve the brilliance, purity and freshness.

Tasting

The 2021 white is precise, ethereal and floral, with a delicate backbone, yet full of energy. An immediate sensation of purity and fine balance. This unique and southern wine rivals its cousins from the north in freshness, without searching for excess aromas but rather a luminous energy that we sometimes find in whites from the coast. We are pleasantly surprised by its structure, but its floral and delicate elegance adds a precise, pure and crystalline touch. One of the best wines we have made in recent years.
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

2021 remains similar to previous vintages. Light but adequate rainfall. As you may know, relatively low rainfall causes less growth and therefore less water demand during the dry summer. Eric's winegrowing methods include making the grapes more visible on the vines, and we end the summer season as if we were harvesting nectar. No heatwaves in the summer. The temperature does not go over 31°C in the shade, no sirocco, no heatstroke.
The harvest is good with relatively late maturity (the harvest takes place between the 15th and 30th September), with competitive acidities which induce low pH (for the most informed readers), guaranteeing dynamism, longevity and energy. The usual team of experts helps out with serenity, desire and efficiency. A good environment between humans is a prelude to any quality creation.

Yield

Surface area: 5 ha on north-facing slopes. Organic production (certified in 2019) with some biodynamic principles (tillage, infusions, preparation 500, experimenting with essential oils).
Low yield: 27 hl/ha. Harvested by hand.