



CHATEAU de PIBARNON

Château de Pibarnon - Les Restanques - 2012

Grape variety

70% Mourvèdre and 30% Grenache

Terroir

A restanque is a hill-side terrace, where vineyards are planted.

The wine of "Les Restanques" represents the second label of CHATEAU DE PIBARNON. Slightly younger vines are planted in the same soil of clay and limestone. This new wine compliments Mourvèdre with Grenache and excels in mineral qualities, deepness and finesse. It offers a wonderful Bandol, suave with a generous bouquet.

Winemaking

The grapes are put into tanks by gravity, without using any pumps, in order to keep the grapes intact.

Traditional vinification in stainless steel tanks, with total de-stemming.

Daily punching over of the cap for better extraction of aroma and fine tannins from the grape skins.

Long fermentation (during 25 days).

AGEING during 18 months, one part in large new oak casks from the "massif central" in France, and Austria (Stockinger), and another part in small oak barrels. Bottled in July 2014.

Tasting

2012 is a vintage with less powerful tannins than in 2011. It will be appreciated while their texture and velvety smoothness.

This wine is built to offer an immediate pleasure from the first sip with a juicy fruit, soft and round.

He will know recall its origin and the strong character of its grappes variety with subtle spicy notes.

Vintage

Paradoxically, the icy winter had little effect on our vines. We will retain a rather mild winter, ending with a beautiful and dry month of March. The months of April and May are more capricious and provide the necessary rainfall in abundance. The vine has plenty to ensure its water needs for the whole summer. In July-August, the nights are still very cool (sometimes 15°C early in the morning), ensuring a very nice temperature range. A guarantee for beautiful tannin maturities, without excess sugar. High rainfall (40mm) completes this highly qualitative maturity process.

Yield

35 hectoliters per hectare (about 1700 t/acre)

Surface: 8 hectares on hill-side, at an altitude of 200 m above sea level.

