



CHATEAU de PIBARNON
Appellation Bandol contrôlée

GENERAL TECHNICAL SHEET

SITUATION:

Located 50 km East of Marseille, Château de Pibarnon is situated 300 meters high, facing the sea, above the small port of Bandol.

Surface: 45 hectares, the highest altitude vines of the Bandol Appellation.

THE SOIL is a rocky, stony blend of clay and limestone, from the TRIAS geological period beginning of secondary era.

Very interesting SANTONIAN BLUE MARL can also be found in this "terroir".

TERROIR: The high proportion of limestone in the soil favors the development of noble aromas in the wines and permits the extraction of fine tannins, giving the wines structure and elegance.

GRAPE VARIETY The main grape variety is MOURVEDRE.

PRODUCTION: from 31 to 38 hectoliters per hectare (about 1.8 t/acre). Hand picked.

THE RED PIBARNON Production area: 30 hectares

- 95 % MOURVEDRE
- 5 % GRENACHE
- Temperature controlled fermentation.
- Long maceration of 20 days minimum.
- Aging for 19 months in large oak barrels.
- One single bottling, between May and June.

THE ROSÉ PIBARNON Production area: 15 hectares

- 50% de MOURVÈDRE for both structure and aromas
- 50% de CINSAULT for elegance and delicacy
- Blend of both juices is fermented at low temperature, slowly for 15 days.
- Unlike other southern French Rose, ours can improve with age.

THE WHITE PIBARNON Production area : 5 hectares

- 50% de CLAIRETTE
- 30% de BOURBOULENC
- 20% mostly ROUSSANNE, with some VIOGNIER and MARSANNE
- Blend of grapes is slowly fermented at low temperature (15 - 20 days).
- Tank aged, no wood.

Comte de Saint Victor - Propriétaire Récoltant