



# CHATEAU de PIBARNON

## Château de Pibarnon - Rosé - 2014

### Grape variety

- 65% MOURVÈDRE
- 35% CINSAULT

### Terroir

The vineyard overlooks the sea, covering terraces upon terraces up to 300 metres altitude, on slopes forming a vast amphitheatre. It is planted on a very old, and highly calcareous, Triassic ground. This very special location, complemented by a bold blend of grapes gives this Rosé its personality, its complexity and elegance.

### Winemaking

-The CINSAULT is pressed directly. It brings the fat and fruit. -The saignée method (drop of juice) and pressing is used on the MOURVÈDRE. It gives a good structure, freshness and complexity.

The two varieties are blended before fermentation. Long fermentation (25/30 days) in stainless steel vats. Controlled temperature, but not too low: an average of 22 °C. Aged in vats for 6 months, to preserve the freshness of the aromas.

### Tasting

The Pibarnon Rosé's gourmet nature asserts itself again and again. Some notes of citrus, but also ripe fruits explode before revealing licorice, ever-present thanks to Mourvèdre. A mouth full of freshness and body, amplified by the sap and fruit, viscosity and spices. Beautifully balanced, one might say: a great table Rosé wine. It accompanies Mediterranean cuisine, colourful, inventive with sweet and rare spices. A Rosé for the 4 seasons, airy, refreshing and fruity the first months; then more mineral, complex, then longer and structured. A gourmet wine. Red mullet, bottarga, saffron, Iberico Bellota ham, anchovy paste, roquefort, roquette, here are some delicate and easy accompaniments. Asian food, raw fish, garlic and white meats will also bring out the best in it.

### Vintage

2014 offers us a very consistent vintage. A hot year overall, but with no extreme temperatures, as both winter and spring were mild. The summer has continued in the same vein: not particularly scorching and even quite cool for the region. The lovely cool nights have allowed the grapes to ripen slowly and fully.

### Yield

Hand harvested by a small team of regulars, in boxes of 20kg.  
20 ha area on hillsides, yields: 35 hl / ha.

