



# CHÂTEAU DE PIBARNON

## Bandol Blanc

*Château de Pibarnon sets a standard for great wines the world over. Like fine Barolo, Pibarnon Bandol is an eternal wine, growing ever more elegant and supple with time; and like grand cru Burgundy, the depth and complexity of Pibarnon Bandol is a singular, captivating experience. With its perch at the highest point in the appellation, its impeccable terroir and unforgettable amphitheatre of vines, Pibarnon unquestionably crafts the finest Mourvèdre-based wines in Bandol. Equally, the estate's blend of southern white grapes represents the pinnacle of Provençal white wines.*



**WINERY:** Château de Pibarnon

**WINEMAKER:** Eric de Saint-Victor

**ESTABLISHED:** 1977

**REGION:** FRANCE • Provence • Bandol

**APPELLATION:** Bandol AOC

**BLEND:** 55% Clairette and 30% Bourboulenc, the rest other local white grape varieties

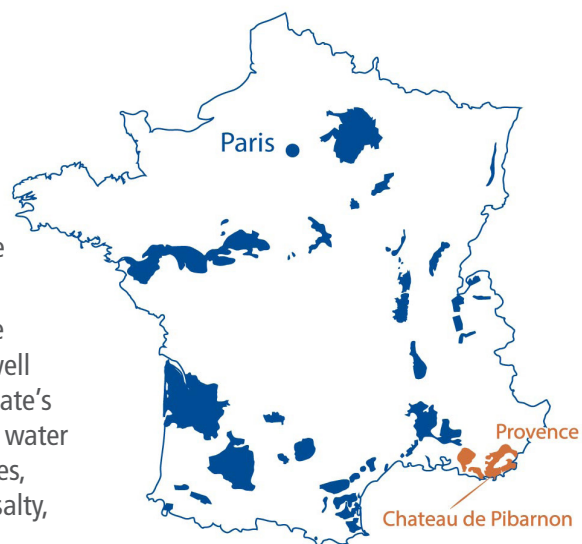
**VINEYARDS:** Pibarnon sits at the highest point in the appellation, more than 900 feet above sea level. The influence of the Mediterranean as well as the estate's altitude keeps southern temperatures moderate. The estate's unique and rare limestone soils, called Trias, are mineral-rich and retain water even in the driest years. White grapes are planted on north-facing slopes, for added temperature control; here a unique vein of blue marl adds a salty, mineral note to this fresh southern white wine.

**AGE OF VINES:** 30 to 50 years

**WINEMAKING:** Hand-harvested. Pressed directly, then cold settled. Fermented on indigenous yeasts in temperature-controlled, stainless steel tanks. Aged also in tank.

**TASTING IMPRESSIONS:** Aromas suggest spring perfumes (linden and fennel) and white fruit. Blenheim apricots, white peaches, almonds.

**PAIRING SUGGESTIONS:** Lobster, scallops; white fish in beurre blanc sauce



The "restanques" of Pibarnon

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