



CHÂTEAU DE PIBARNON

Bandol Rosé

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 amphitheater of vines, Pibarnon unquestionably crafts the finest Mourvèdre-based wines in Bandol.



WINERY: Château de Pibarnon

WINEMAKER: Eric de Saint-Victor

ESTABLISHED: 1977

REGION: FRANCE • Provence • Bandol

APPELLATION: Bandol AOC

BLEND: 65% Mourvèdre and 35% Cinsault

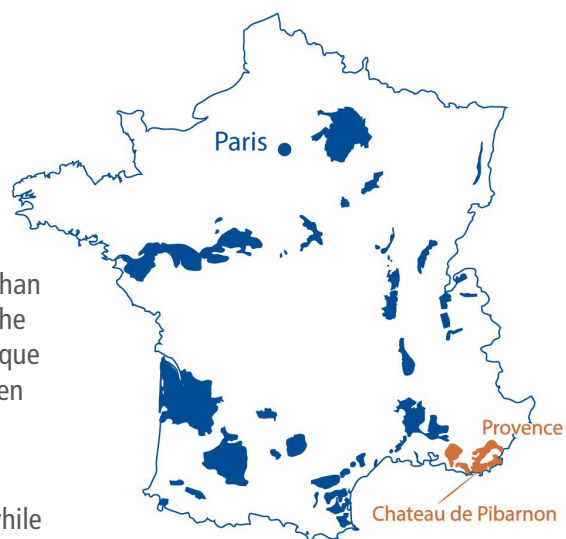
VINEYARDS: Pibarnon sits at the highest point in the appellation, more than 900 feet above sea level. The influence of the Mediterranean as well as the estate's altitude keeps southern temperatures moderate. The estate's unique and rare limestone soils, called Trias, are mineral-rich and retain water even in the driest years. Vines are planted on a series of terraces (restanques).

AGE OF VINES: 30 to 50 years

WINEMAKING: Hand-harvested. Cinsault grapes are pressed directly, while Mourvèdre grapes are placed in tank, and free-run juice (rosé de saignée) is drawn off. The wines are blended after fermentation on indigenous yeasts in temperature-controlled, stainless-steel tanks. Aged for six months in tank.

TASTING IMPRESSIONS: Aromas suggest white flowers and light spice. Fruity, full-bodied and complex; wild strawberries, raspberries, white pepper.

PAIRING SUGGESTIONS: Sushi or other Asian cuisine; Jamón ibérico; Roquefort cheese. With its ideal body and spice, a perfect pair throughout a meal.



The "restanques" of Pibarnon

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