



CHÂTEAU DE PIBARNON

Bandol Rouge

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.



ORGANIC WINERY

WINERY: Château de Pibarnon

WINEMAKER: Eric de Saint-Victor

ESTABLISHED: 1977

REGION: FRANCE • Provence • Bandol

APPELLATION: Bandol AOC

BLEND: 90% Mourvèdre and 10% Grenache

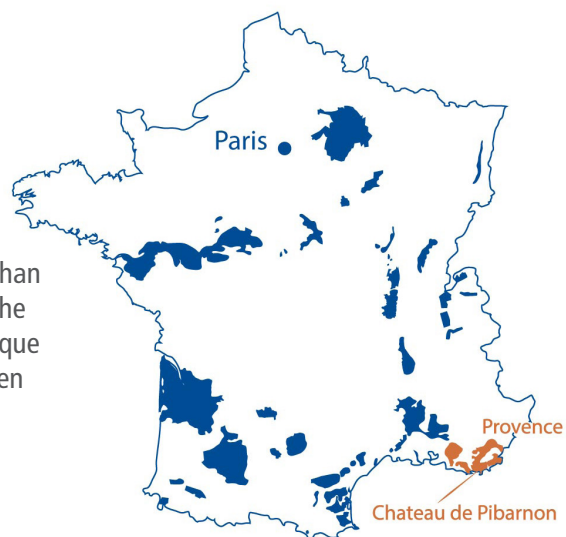
VINEYARDS: Pibarnon sits at the highest point in the appellation, more than 900 feet above sea level. The influence of the Mediterranean as well as the estate's altitude keeps southern temperatures moderate. The estate's unique and rare limestone soils, called Trias, are mineral-rich and retain water even in the driest years. Vines for the Bandol Rouge are planted on a series of terraces (restanques) that total 12 different parcels.

AGE OF VINES: 30 to 50 years

WINEMAKING: Hand-harvested. Destemmed; fermented on indigenous yeasts in cement tanks, with a slow, around three-week temperature-controlled maceration. Aged in a mix of new and older French oak foudre for 20 months. Unfined and unfiltered.

TASTING IMPRESSIONS: Aromas of licorice, cinnamon and Provençal garrigue. Complex and richly textured, with structured tannins; black fruits and baking spices.

PAIRING SUGGESTIONS: Beef short ribs with soy glaze; pork sausages with herbs



The "restanques" of Pibarnon

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