



CHÂTEAU DE PIBARNON

'Les Restanques 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: 70% Mourvèdre and 30% Grenache

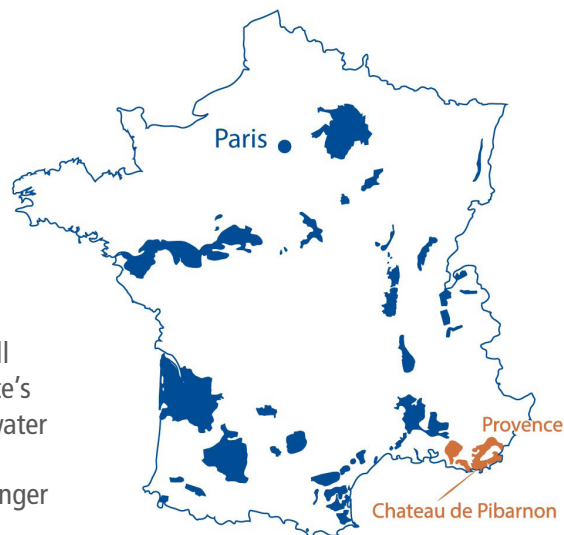
VINEYARDS: Pibarnon sits at the highest point in the appellation, more than 900 feet above sea level. The influence of the Mediterranean as well as the estate's altitude keeps southern temperatures moderate. The estate's unique and rare limestone soils, called Trias, are mineral-rich and retain water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

AGE OF VINES: 30 years, on average

WINEMAKING: Hand-harvested. Partially full cluster; fermented on indigenous yeasts in cement tanks. Aged in older French oak foudre for 18 months. Unfined and unfiltered.

TASTING IMPRESSIONS: Aromas suggest black pepper and Provençal garrigue. Moderate tannins, full-bodied red & black fruit flavors.

PAIRING SUGGESTIONS: Roasted pork, grilled lamb with spring vegetables



The "restanques" of Pibarnon

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