



CHÂTEAU DE PIBARNON

Vieux Marc de Bandol

Our friends at Pibarnon in Bandol craft the finest, most expressive Mourvèdre-based wines in the world. Winemaker Eric de Saint-Victor's parents, when they purchased Pibarnon so many decades ago, wanted to showcase the power of Mourvèdre not just in wine, but also in eau de vie. Thus began the family's micro-production of a long-aged distillate crafted from the pomace of their Bandol Rouge wines, a rare and cherished Vieux Marc de Bandol. The "angel's share" of this eau de vie is generous – the distillate is aged for 25 years in oak barrels. When it emerges from its slumber, this pale amber-colored and intensely aromatic potion is rich in peppery nuance, warm tobacco, and the earthy herbal garrigue that grows wild over so much of France's southern coast.

COMPANY: Château de Pibarnon

CREATOR: Eric de Saint-Victor

ESTABLISHED: 1977

REGION: FRANCE • Provence • Bandol

STYLE: A refined eau de vie aged a quarter-century in barrel. A distillate from the pomace of Mourvèdre grapes, from the estate's award-winning Bandol Rouge wines. Only the "heart," or the best part of the distillate, is kept; ABV is around 60% at this stage. Aged for 25 years in 417L oak barrels, produced by a cooper in Armagnac; at the end of the aging process, the ABV has reduced to bottle strength through evaporation (the "angel's share"). Bottled unfiltered at the estate. No colorants added. Around two barrels are produced each vintage.

ESSENTIAL INGREDIENTS: Mourvèdre grapes

ABV: 42.5%

CLOSURE: Cork

TASTING IMPRESSIONS: Smoky and warmly toasty, peppery; blond tobacco, herbal garrigue, hints of red berries



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