

CHATEAU DE PIBARNON BANDOL ROUGE



Mourvedre and Granache. Spicy licorice and fruity aromas. The palate is spicy and warm with excellent acidity and red fruit notes. An eternal wine, growing ever more elegant and supple with time. Captivating depth and complexity. It offers considerable length on the palate and is both energetic, dense and extremely fine. Try with rich, flavorful foods like seared beef, lamb shank and pastas with meat sauce.

Located 31 miles East of Marseille, Château de Pibarnon is situated 300 meters high, facing the sea, above the small port of Bandol. The soil is made up of clay, limestone and white chalk from the Trias geological period. It is the Triassic soil that is responsible for the finesse of the tannins and the minerality of the wine. The vineyards are 50 acres of terraced slopes, a selection of their 12 best plots: Bel Air, Jourdan, Pointes Blanches...planted up to 900 meters above sea level. The vines are on average 30 years old. The grapes are hand-picked. Temperature controlled fermentation. Long maceration of 20 days minimum. Aged for 20 months in large oak barrels. One single bottling, between May and June.

Purchased in 1975 by Catherine and Henri de Saint Victor. Recognizing the region's potential, the visionary couple worked tirelessly for some 30 years, landscaping and crafting ever better wines. Perched atop the highest and northernmost part of the appellation, the Château commands sweeping vistas of the amphitheater of vines and the Mediterranean Sea. With its impeccable terroir, Pibarnon unquestionably crafts the finest Mourvèdre-based wines in Bandol and some of the most seductively aromatic and nobly structured wines in all of Southern France. Henri passed away in 2013 and today this status is maintained by their son, Eric de Saint Victor.

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Tasting Note:

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Mourvedre & Granache. Licorice & fruity aromas; spicy & warm flavors with excellent acidity & red fruit notes; elegant & supple; captivating depth & complexity; considerable length on the palate; energetic, dense & extremely fine.

Shelf Talker:

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