

# CHATEAU DE PIBARNON BANDOL ROSÉ



Mourvedre & Cinsault blend. A lovely bouquet of citrus fruit, white flowers & light spice with nice notes of bitterness; bright & fresh. Fruity, full-bodied & complex with flavors of strawberry, raspberry & white pepper. Mourvèdre brings power & elegance while Cinsault more roundness, juice & fruit. A gourmet rosé with Mediterranean accents; spicy & colorful. Serve with seafood, Asian cuisine, curries & more.

Overlooking the Mediterranean on hills where olives, cypress, figs, pink laurels, pines & oaks grow, the Pibarnon vineyard is semi-circular and looks like a Greek amphitheater situated on the highest slopes of Bandol. The land has extraordinarily well regulated temperature (cool nights in summer alternating with fine sunny days) & never suffers from drought. The vines, planted on centuries-old terraces, resemble hanging gardens suspended on steep slopes. Like giant staircases, they prevent erosion of the vineyard during heavy winter rain, while absorbing that water into its chalky soil. Acting like sponges, the highly active chalky soils gradually irrigate the vineyard throughout the hot, dry summer months. The soil of Pibarnon is a unique geological phenomenon and is very different from those of the rest of the Bandol appellation. The vine is cultivated naturally by hand, by a team of 5 people. The production rate is small. The soils are alive because they are fed with manure to encourage animal bacteria. Harvesting is done by hand. The cinsault is pressed directly. It brings the fat and fruit. -The saignée method (drop of juice) and pressing is used on the Mourvèdre. It gives a good structure, freshness and complexity. The two varieties are blended before fermentation.

Long fermentation (25/30 days) in temperature controlled stainless steel vats.

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:*

### CHATEAU DE PIBARNON BANDOL ROSÉ

Mourvedre & Cinsault. Aromas of citrus, white flowers & light spice; full bodied & fruity; flavors of berries & white pepper; nice notes of bitterness; bright & fresh.

## *Shelf Talker:*

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