



CHÂTEAU DE PIBARNON

Bandol Blanc

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 amphitheatre of vines, Pibarnon unquestionably crafts the finest Mourvèdre-based wines in Bandol. Equally, the estate's blend of southern white grapes represents the pinnacle of Provençal white wines.



WINERY: Château de Pibarnon

WINEMAKER: Eric de Saint-Victor

ESTABLISHED: 1977

REGION: FRANCE • Provence • Bandol

APPELLATION: Bandol AOC

BLEND: 45% Clairette, 30% Bourboulenc and 25% other local grape varieties

VINEYARDS: Pibarnon sits at the highest point in the appellation, more than 300 meters 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 soils, called Trias, are mineral-rich and retain water even in the driest years.

AGE OF VINES: 30 to 50 years

WINEMAKING: Hand-harvested. Pressed directly, then fermented on indigenous yeasts in temperature-controlled, stainless steel tanks. Aged also in tank, with a small percentage in older French oak barrels.

TASTING IMPRESSIONS: Aromas suggest spring perfumes (linden and fennel) and white fruit. Blenheim apricots, white peaches, almonds.

PAIRING SUGGESTIONS: Lobster, scallops; white fish in *beurre blanc* sauce

