



# CHÂTEAU DE PIBARNON

## Bandol Rosé

*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.*



**WINERY:** Château de Pibarnon

**WINEMAKER:** Eric de Saint-Victor

**ESTABLISHED:** 1977

**REGION:** FRANCE • Provence • Bandol

**APPELLATION:** Bandol AOC

**BLEND:** 65% Mourvèdre and 35% Cinsault

**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. Cinsault grapes are pressed directly, while Mourvèdre grapes are placed in tank, and free-run juice (rosé de saignée) is drawn off. The wines are blended after fermentation on indigenous yeasts in temperature-controlled, stainless-steel tanks. Aged for six months in tank.

**TASTING IMPRESSIONS:** Aromas suggest white flowers and light spice. Fruity, full-bodied and complex; wild strawberries, raspberries, white pepper.

**PAIRING SUGGESTIONS:** Sushi or other Asian cuisine; Jamón ibérico; Roquefort cheese. An ideal pair throughout a meal.

