



CHÂTEAU DE PIBARNON

Bandol Rouge

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: 90% Mourvèdre and 10% Grenache

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. Fermented on indigenous yeasts in cement tanks. Aged in a mix of new and older French oak foudre for 18 to 20 months. Bottled unfiltered and unfiltered.

TASTING IMPRESSIONS: Aromas suggest licorice, cinnamon and Provençal garrigue. Complexly flavored and richly textured, with structured tannins; black fruits and baking spices.

PAIRING SUGGESTIONS: Beef short ribs with soy glaze; pork sausages with herbs

