

CHÂTEAU DE PIBARNON Bandol Rosé 'Nuances'

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 amphitheater 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:** 100% Mourvèdre

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. Fruit for 'Nuances' is selected from a two-acre parcel, in which some of Pibarnon's oldest and highest-altitude vines grow.

AGE OF VINES: 50 years

WINEMAKING: Hand-harvested. Grapes macerated on the skins for eight hours before pressing. Fermented on indigenous yeasts half in neutral Stockinger oak casks (30HL) and half in terracotta amphorae, crafted in Italy. Aged also in cask and amphorae. Bottled in the summer following the harvest; released in the late fall.

TASTING IMPRESSIONS: Aromas suggest raspberry, blood orange, white flowers. Zesty and precise, deeply flavored; red berries, wild herbs, lavender: the essence of southern France. Long finish.

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

