



CHÂTEAU DE PIBARNON

'Les Restanques 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: 70% Mourvèdre and 30% 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. This wine is a selection of younger vines from the estate's main Bandol Rouge vineyard.

AGE OF VINES: 30 years

WINEMAKING: Hand-harvested. Grapes are destemmed then fermented on indigenous yeasts in cement tanks. Aged for 18 months in a mix of French oak barrels and larger foudre. Bottled unfiltered and unfiltered.

TASTING IMPRESSIONS: Aromas suggest black pepper and Provençal garrigue. Moderate tannins, full-bodied red & black fruit flavors.

PAIRING SUGGESTIONS: Roasted pork, grilled lamb with spring vegetables

NOTES: "Restanques" are the terraces on which Mourvèdre vines grow in the estate's natural amphitheater.

