



BANDOL ROUGE, CHÂTEAU PIBARNON (37.5 CL) – 2021



TASTING NOTES

In recent vintages, Pibarnon has returned to the grand and classic style developed by Eric de St-Victor's father, who liked to vinify the great Mourvèdre in whole bunches before ageing it in foudres, to exacerbate its refinement and ageing potential. The wine is a summit of the appellation in the vintage!

PROVENANCE

PROVENCE

APPELLATION

BANDOL

DOMAIN

CHÂTEAU PIBARNON

GRAPE VARIETIES

MOURVÈDRE 90 À 95%,
GRENACHE

LONGEVITY

2024 - 2028



OENOLOGY

Ancient Triassic soil with a very high limestone content. Presence, in the subsoil, of blue marl from the Santonian period.

FOOD AND WINE

ROAST GUINEA FOWL
WITH LIME - VENISON
FILLET, PEAR AND
BUTTERNUT SQUASH
- MARINATED BEEF,
GREEN MANGO, SESAME.



VITICULTURE

Some of the grapes are not destemmed, depending on the vintage. Aged entirely in large Austrian tuns.