


CHÂTEAU PIBRAN

Pauillac AOC



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| VARIETALS | 53% Merlot, 47% Cabernet Sauvignon |
| VINTAGE | 2019 |
| REGION | Pauillac, Bordeaux, France |
| TECHNICAL DATA | Alcohol 14.5% |
| APPEARANCE | Deep garnet-purple. |
| NOSE | It leaps from the glass with vivacious scents of crushed red and black currants, plums and boysenberries with touches of wild thyme and cracked black pepper. |
| PALATE | Medium-bodied, the palate is packed with juicy red and black fruits, framed by ripe, rounded tannins and loads of freshness, finishing on a minerally note. |
| AGEING | The wine is aged in 50% French new oak barrels for between 18 months, |
| PAIRING | Château Pibran is best served with all types of classic meat dishes, roasted, braised and grilled dishes. Also good with Asian dishes, hearty fish courses and mushrooms. |
| READINESS FOR DRINKING | Drink now or over the next 5-8 years but it can last for 15 years or more. |
| RATINGS | 92pts WINEENTHUSIAST 4.0 ★★★★ VIVINO  |
| ORDER CODE | FR0328 |