




CHÂTEAU PIBRAN

Pauillac AOC

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	3.9  ★★★★★
ORDER CODE	FR328