

Puech-Haut Prestige red

AOP Languedoc 2017

Grape Variety

60% Grenach, 40% Syrah

Vineyard

20 km North East from Montpellier, Puech-Haut' soils spread out on 250 ha between 50 and 150 m height. This terroir made of round pebbles on top of a 4 meters clay layer has a Mediterranean climate.

Vintage notes

The 2017 vintage was very difficult with frost, spring heat wave followed by a dry summer, Languedoc has not been spared by the bad weather this year, and the harvest were two weeks ahead on average, with quantities falling sharply (lowest harvest of the last 15 years) but a quality to the rendez-vous.

Winemaking Notes

The grapes came into the winery very early in the morning (2 to 8 AM) and maceration in concrete tanks last 5 weeks for the syrah and 3,5 weeks for the grenache. Vinification is made in concrete tank as well. 25% of the syrah is aged in 228 liters barrels coming from Burgundy oak forests. Medium toast or medium +

Tasting Notes

Deep garnet color, nose with notes of raspberry, black pepper and undergrowth. The palate is full, complex with aromas of garrigues. Slight woody touch in the final,

61 Meq/L total acidity; 3.77 pH;

ABV: 14,38%

Sugar < 1

Production: 17 000 cases



93/100

JEB DUNNUCK

90/100

Robert Parker
WINE ADVOCATE

