

Château Puech-Haut Quercus red

AOP Languedoc 2016

Grape Variety

100% Grenache

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

Two phenomena have particularly disoriented the winegrowers of Languedoc Roussillon this year.

Autumn 2015 and winter 2016 were exceptionally dry with rainfall totals between 1st November 2015 and 1st March 2016 were around 100 mm only. But in the same time winegrowers saw mild temperatures throughout the Languedoc. Temperatures were 2.6 °C higher than seasonal norms (hottest winters since 1990 in France).

Harvests have been delayed by 10 days due to the hot summer temperatures couple with a moderate water deficit.

Winemaking Notes

The grapes came into the winery separately and very early in the morning (2 to 8 AM) and maceration in concrete tanks last 150 days for the Grenache. Vinification is made in concrete tank as well. 100% of the wine is aged in 228 liters barrels for 14 months. The oak barrels are coming from Burgundy oak forests or Tronçais forest. Medium toast or medium +. No fining and no filtration. Small use of the sulfite during the vinification.

Tasting Notes

The color is deep garnet, very black. Intense nose of black fruits, very mature, pepper and chocolate ... not to mention the scrubland. The mouth is explosive at first and becomes more suave. Silky tannins with aromas of black fruit, black cherry, prune. Infinite length and complex.

68,1 Meq/L total acidity; 3,62 pH;

ABV: 15%

Sugar < 1

Production: 200 cases

99/100

JEB DUNNUCK

94/100

Robert Parker
WINE ADVOCATE

