

Château Puech-Haut La 40^{ème} red

AOP Languedoc 2016

Grape Variety

60% Grenache, 40% Cinsault

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 cold maceration in concrete tanks last 150 days for the syrah. Whole clusters are used. Vinification is made in concrete tank with natural yeast. 100% of the wine is aged in 228 liters barrels for 18 months. The oak barrels are coming from Burgundy oak forests or Tronçais forest. Medium toast or medium +. No fining and no filtration. No use of sulfite during the vinification, just a little addition at the bottling.

Tasting Notes

The robe is deep and offers an intense bouquet of currant cream, blackberries, brown tobacco, fireplace and toast. The palate is extremely balanced and juicy with power. Tastes of black berries, with a touch reglissée in the final. to keep 30 years.

65,00 Meq/L total acidity; 3.7 pH;

ABV: 14%

Sugar < 1

Production: 200cases

97+/100
JEB DUNNUCK

93/100
Robert Parker
WINE ADVOCATE

