

Château Puech-Haut Reboussier red

AOP Languedoc 2019

Grape Variety

100% Carignan

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 2019 was a vintage of records with a 1st semester very humid (850mm rain) and cold. Late June a terrible heat wave hit the Languedoc with a maximum of 46°C (124°F) registered Friday 29th. The still young berries suffered and 15% of the crop was burnt. Late July, a second heat wave (41°C, 114°F) also happened with no damage. The late season went very well with little rain and mild temperature. Axel Richarte put a lot of attention to the canopy management in order to protect the berries and obtain some well-balanced fruits.

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 Carignan. Vinification in whole clusters 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

Intense color, purple. The Mediterranean nose offers aromas of red fruits, cocoa and ink. the mouth assumes a mastered relief and pleasant freshness. Tastes of plums, black fruits, licorice fondant with an acid touch that brings a power in the final.

65,4 Meq/L total acidity; 3,5 pH;

ABV: 15 %

Sugar < 1

Production: 200cases

98/100

JEB DUNNUCK

90/100

Robert Parker
WINE ADVOCATE

