

Château Puech-Haut Tête de Bélier white

AOP Languedoc 2017

Grape Variety

40% Marsanne, 40% Roussanne, 15% Grenache blanc, 5% Viognier

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 gentle press was made for 1 hour. Cold stettingling is made just after for Marsanne & Roussane. For the grenache we prefer the stalling. Fermentation and aging is made in new oak barrels. Daily batonnage for the first 2 months. 100% of the wine is aged in 228 liters barrels coming from Burgundy region and Tronçais region. Medium toast and new oak barrels are used for that aging.

Tasting Notes

The golden yellow color suggests a nose with complex notes of smoke, yellow fleshed fruits, honey and gingerbread. All raised by a woody touch. The palate is full, supple, balanced on refreshing and round notes. The balance is impressive. No feeling of alcool.

60 Meq/L total acidity; 3,53 pH;

ABV: 14 %

Sugar < 1

Production: 2000 cases

93/100

JEB DUNNUCK

90/100

Robert Parker
WINE ADVOCATE

