

# Château Puech-Haut Clos du Pic red

## AOP Pic Saint Loup 2016

### Grape Variety

50% Syrah, 40% Mourvedre, 10% Grenache

### Vineyard

Emblematic terroirs of the Languedoc, The Pic St Loup is known for its deep limestone soil (7 meters) dated from 130 millions old. South exposure, protected on the north side by a ridge, the terroir of Clos du Pic looks at both Pic st Loup mountain and Hortus Moutain. Beautiful garden at 180m of altitude.

### 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 syrah. Vinification is made in concrete tank as well. 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. Small use of the sulfite during the vinification.

### Tasting Notes

Ink-colored, blood-scented color, the nose is powerful on violet, raspberry, blackcurrant, vanilla, toasted oak and cocoa. The palate is full-bodied with silky tannins, dark fruit and attractive wood. To keep 25 years or to drink after 2 years.

64,50 Meq/L total acidity; 3,79 pH;

ABV: 15 %

Sugar < 1

Production: 400 cases

97/100

**JEB DUNNUCK**

94/100

*Robert Parker*  
WINE ADVOCATE

