

Château Puech-Haut Tête de Bélier red

AOP Languedoc 2017

Grape Variety

70% Syrah, 20% Grenache, 8% Mourvedre, 2% 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 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 maceration in concrete tanks last 50 days for the syrah and 35 days for the other varietals. Vinification is made in concrete tank as well. 100% of the wine is aged in 228 liters barrels coming from Burgundy oak forests or Tronçais forest. Medium toast or medium +. No fining and no filtration.

Tasting Notes

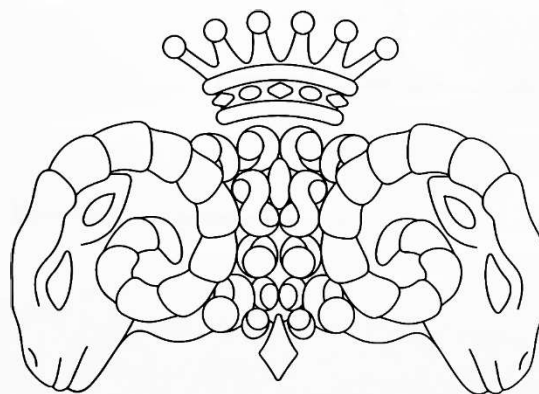
Garnet color, violet hues, the nose is marked by black and ripe berries. Little woody touch. The palate is intense and generous, wrapped by an aromatic palette of red and black fruits, spice notes. Very balanced final. Do not hesitate to serve it slightly fresh. 16 ° C

62,20 Meq/L total acidity; 3,84 pH;

ABV: 15%

Sugar < 1

Production: 4 000 cases



93/100

Robert Parker
WINE ADVOCATE