

Puech-Haut Argali rosé

IGP OC 2020

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

After a relative warm winter, and lot of rains in January, and some record of high temperature for the season, in February and March, we had a hot summer, with two short periods in July and August of intense heat. Temperatures being 2 °C higher than standard. September and October allowed us to harvest in good conditions, without massive rains. Yields were lower than 2019, being the lower harvest quantity registered. In the same time wines offer good balance between elegance, freshness and complexity.

Winemaking Notes

The grapes came into the winery very early in the morning (2 to 8 AM) and were gently transferred to our Bucher press machines. After a soft press, direction to our stainless still tanks to fine the juice with some Pea Puree. Alcoholic fermentation and aging on lees are done in the same tanks. In order to reduce the amount of total sulfites, all the process is inerted with azote gaz that we produce on site.

Tasting Notes

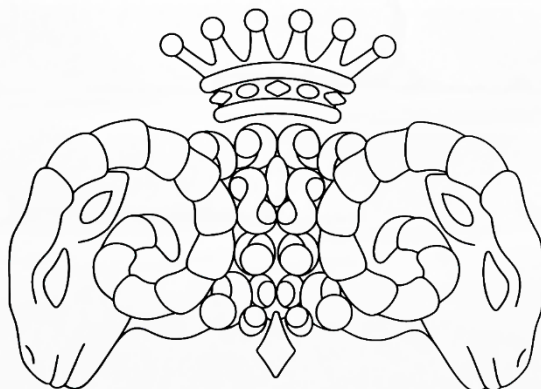
Pale pink color, fresh nose with exotic fruits.
Fresh and crispy mouth, it is a thirst-quenching rose perfect for aperitive, grilled fishes, salad....

65,10 Meq/L total acidity; 3.19 pH;

ABV: 14,10

Sugar < 1

Production: 166 000 cases



91/100

JEB DUNNUCK