

# *Puech-Haut* Prestige red

AOP Languedoc 2016

## Grape Variety

60% Grenach, 40% Syrah

## 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

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 coupled with a moderate water deficit.

## Winemaking Notes

The grapes came into the winery very early in the morning (2 to 8 AM) and maceration in concrete tanks last 5 weeks for the syrah and 3,5 weeks for the grenache. Vinification is made in concrete tank as well. 25% of the syrah is aged in 228 liters barrels coming from Burgundy oak forests. Medium toast or medium +

## Tasting Notes

Deep garnet color, nose with notes of raspberry, black pepper and undergrowth. The palate is full, complex with aromas of garrigues. Slight woody touch in the final

61 Meq/L total acidity; 3.77 pH;

ABV: 14,5%

Sugar < 1

Production: 17 000 cases

93/100

**JEB DUNNUCK**

90/100

*Robert Parker*  
WINE ADVOCATE

