

Château Puech-Haut Tête de Bélier white

AOP Languedoc 2018

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

After a cold and wet winter, a very wet spring, we had three weeks of rain in June which had the advantage of recharging the water reserves, and for disadvantage a proliferation of late blight affecting. Fortunately for Puech-haut our daily protected us against the strong attacks of Mildew. We will therefore remember especially this vintage, the extreme quality of the harvest harvested, thanks to a very hot summer punctuated with regular rainfall, limited and short, a dry air and favorable temperatures with day-night differences quite marked. This favorable climatic context made it possible to harvest grapes at their optimum maturity in most plots. "2018 has all the characteristics of a beautiful vintage in Languedoc.

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 stetting 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 bright yellow color suggests a nose with complex notes of yellow fleshed fruits, honey and gingerbread, as well as a buttery character. The palate is full, supple, balanced on refreshing and round notes, very long finish on mineral notes with an impressive balance. No feeling of alcohol and can age well.

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

ABV: 14 %

Sugar < 1

Production: 2000 cases

