

Puech-Haut Prestige red

AOP Languedoc 2018

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

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 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

Garnet color. Notes of cherries and blackberries on the nose. Dark fruits and chocolate. Full bodied palate, envelopped in a delicious finale with silky tannins.

55,9 Meq/L total acidity; 3,80 pH;

ABV: 14,50%

Sugar 2,35 g/l

Production: 17 000 cases

91/100

JEB DUNNUCK

89/100

Robert Parker
WINE ADVOCATE

