

Sud de France
Languedoc-Roussillon

TOP 100



Château Puech Haut, Prestige AOC Languedoc Saint Drézéry 2015



Grape varieties: 50% Roussane, 50% Marsanne

Terroir & Climate

Clay and limestone with pebbles rolled by the Rhône at the Quaternary.

Vinification

Grapes vinified and matured separately. Direct pressing. Cold settling. Alcoholic fermentation in stainless steel tanks at low temperature. 8 months in stainless tank on the fine lees with regular stirring the first months.

Tasting notes

Shiny and gold color. The nose is rich and complex, supported by white fruit notes. This festive wine offer an elegant and harmonious mouth. The final keep a nice freshness on floral notes.

Food pairing

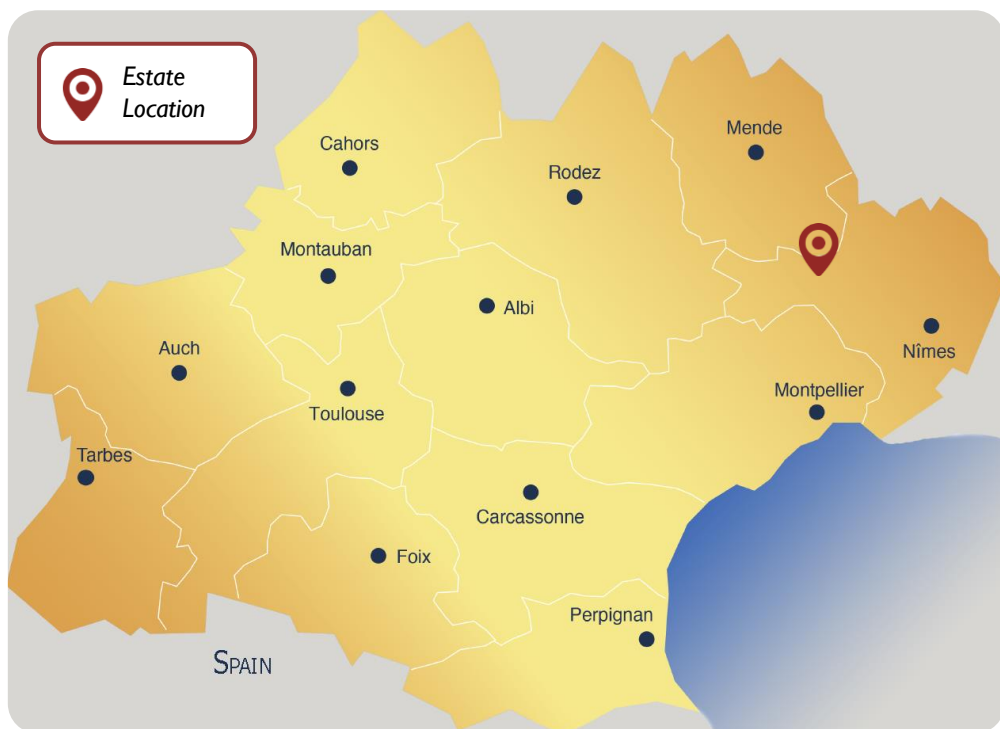
Aperitif, Shellfish et seafoods, fish, risotto

Price range: £15-£19.99



Estate presentation:

Château Puech-Haut has been on the critic's radar for some time – which makes sense since the property has employed Michel Rolland, Claude Gros and now Philippe Cambie as consulting enologist. Visionary owner Gérard Bru spares no expense in his quest for excellence. Located quite close to Pic Saint-Loup, in Saint-Drézéry, Puech-Haut is near the far western border of the Rhône valley and benefits from both its proximity to the Mediterranean and the rugged, mountainous interior of France. There are slightly over 50 hectares planted with Grenache, Syrah, Mourvedre, Cinsault, Carignan, Viognier, Marsanne, Roussanne, Grenache Blanc and Carignan Blanc. The wines from Puech-Haut are rich and lush but also show the earthy and mineral character of the rocky clay-limestone soils of the region.



More information:

www.suddefrancetop100.co.uk