

# *Puech-Haut* Argali rosé

IGP OC 2019

## 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

The 2019 was a vintage of records with a 1st semester very humid (850mm rain) and cold. Late June a terrible heat wave hit the Languedoc with a maximum of 46°C (124°F) registered Friday 29th. The still young berries suffered and 15% of the crop was burnt. Late July, a second heat wave (41°C, 114°F) also happened with no damage. The late season went very well with little rain and mild temperature. Axel Richarte put a lot of attention to the canopy management in order to protect the berries and obtain some well-balanced fruits.

## 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. Alcoolique 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

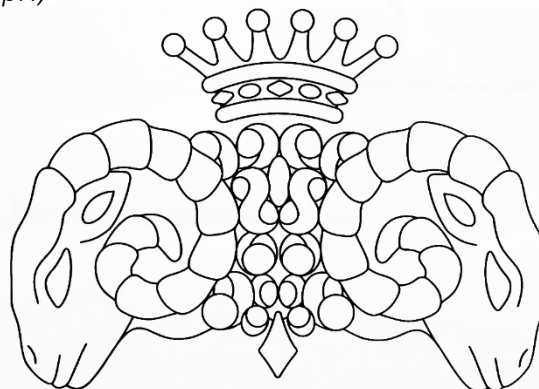
Lovely pale colour, complex and flattering citrus nose. It offers clean, crisp notes of white peach, strawberries and hint of flowers in the mouth.

54,90 Meq/L total acidity; 3.61 pH;

ABV: 13, %

Sugar < 1

Production: 166 000 cases



91/100 vintage 18

**JEB DUNNUCK**