



# CHÂTEAU PUECH-HAUT

## La Closerie du Pic

---

One only needs to glance briefly through the notes of Jancis Robinson, Robert Parker, Andrew Jefford and David Schildknecht (among many others) to discover their love affair with the Languedoc. And by that, we mean head-over-heels, butterflies-in-the-stomach kind of love. We have had affection for the region since the humble beginnings of European Cellars when our motto was “unknown...and unsold” – an affection that remains as exciting to us today as it did 25 years ago.

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.

A short distance away from Saint-Drézéry is the famed Pic Saint Loup, a region named for the jagged, limestone mountain at its center. Here elevation and poor limestone soils combine to make wines of incredible freshness and balance despite their southerly latitude. Gerard Bru has taken note of this terroir, one that very close to his home base in Saint-Drézéry yet at the same time quite apart. Together with Philippe Cambie and Eric Solomon he has crafted a wine, Closerie du Pic, that captures the unique qualities of this region by blending Grenache, aged in tank, with Syrah aged in new and second-fill French oak barrels.

### ORIGIN

*France*

### APPELLATION

*Pic-Saint-Loup*

### SOIL

*Clay limestone, gravel*

### AGE OF VINES

*40-75*

### ELEVATION

*120 meters*

### VARIETIES

*Grenache, Syrah*

### FARMING

*Practicing biodynamic*

### FERMENTATION

*Hand harvested, fermentation in concrete*

### AGING

*Grenache 12 months in concrete tank, Syrah 12 months in French oak barrels, new and second fill*

### ACCOLADES

93 – 2016 Closerie du Pic – Jeb Dunnuck

96 – 2015 Closerie du Pic – Wine Advocate

93 – 2013 Closerie du Pic – Wine Advocate



ERIC SOLOMON  
SELECTIONS