



# CHÂTEAU PUECH-HAUT

## Quercus

---

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.

Throughout the south of France, the oak tree is prized not only for its welcome shade but for the symbiotic relationship it has with the truffle. Calling on Château Puech-Haut in the winter may not seem to be the most ideal time for a visit, but sheltered from the mistral in the cozy kitchen of the Château, the smell of truffles fills the air and it feels that you’re in no better, welcoming, or suitable place in the world. If you were to journey outside to see the vineyards one would stand apart – gnarled old Grenache vines dominated by an ancient oak tree. This is the source for Quercus, the Latin for oak tree.

---

### ORIGIN

*France*

### APPELLATION

*Saint-Drézéry*

### SOIL

*Clay limestone, gravel*

### AGE OF VINES

*60*

### ELEVATION

*120 meters*

### VARIETIES

*Grenache, Syrah*

### FARMING

*Practicing biodynamic*

### FERMENTATION

*Hand harvested, destemmed, pre-fermentation maceration, fermentation in tank*

### AGING

*Grenache 16 months in concrete tank, Syrah 16 months in new French oak barrels*

### ACCOLADES

(92-94) – 2014 Quercus – Wine Advocate

97 – 2011 Quercus – Wine Advocate

95 – 2009 Quercus – Wine Advocate



ERIC SOLOMON  
SELECTIONS