



CHÂTEAU PUECH-HAUT

Cante Lebre

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.

Of the many sites that Gerard Bru farms, the closest in appearance to a classic Châteauneuf-du-Pape terroir is Cante Lebre, named for the hares and partridges that inhabit this vineyard. Predominantly Grenache with small parcels of Syrah and Mourvedre, Cante Lebre is distinct for the galets that cover the surface with clay limestone soils beneath. While the Grenache is aged in concrete tank, the Syrah and Mourvedre is aged in new French oak barrels.

ORIGIN

France

APPELLATION

Saint-Drézéry

SOIL

Clay limestone, gravel, galets

AGE OF VINES

60

ELEVATION

120 meters

VARIETIES

Grenache, Syrah, Mourvedre

FARMING

Practicing biodynamic

FERMENTATION

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

AGING

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

ACCOLADES

(91-93) – 2014 Cante Lebre – Wine Advocate

96 – 2009 Cante Lebre – Wine Advocate



ERIC SOLOMON
SELECTIONS