



CHÂTEAU PUECH-HAUT

Recantou

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.

From a small plot of predominantly Syrah with a small amount of Grenache, Recantou is Provençal for a small place. This site is surrounded by olive groves and an oak forest renown for its truffles. Recantou is harvested by hand, destemmed and fermented in tank then aged in French oak barrels, of which 70% are new.

ORIGIN

France

APPELLATION

Saint-Drézéry

SOIL

Clay limestone, gravel

AGE OF VINES

30

ELEVATION

120 meters

VARIETIES

Syrah, Grenache

FARMING

Practicing biodynamic

FERMENTATION

*Hand harvested, destemmed, fermented in tank,
30 day maceration*

AGING

16 months in French oak barrels, 70% new

ACCOLADES

93-95 – 2014 Recantou – Wine Advocate

97 – 2011 Recantou – Wine Advocate

95 – 2009 Recantou – Wine Advocate



ERIC SOLOMON
SELECTIONS