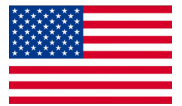
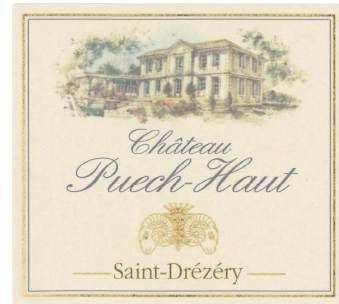




# Tête de Bélier

Château  
Puech-Haut

2012



**Garnet intense color with crystal clear dark purple reflects.**  
The nose is marked by **little dark fruit notes** and developed on more **crystallized and spicy notes** supported by a **wooded** well melted.  
The mouth is intense, generous and complex.  
The aromatic pallet is wide, **red fruit, spices (licorice, pepper), wooded (toast bread).**  
The final is delicious with a well integrated wooded and soft tannins. The set is well balanced, powerful and elegant that we can appreciate now or about fifteen years.



**Appellation :** AOP Languedoc



**Country :** Saint-Drézéry  
**Soil :** Clay and limestone with pebbles, rolled by the Rhône at the Quaternary.



**Color :** Red (vintage 2012)  
**Grapes varieties :** Syrah (70%) / Grenache (20%) / Mourvèdre (8%) / Carignan (2%)



**Wine maturing :** 18 months French oak Taranseau/Damy barrels , long medium toast, for the sweetness and the softening of the tannins on fine lees, new Syrah/Mourvèdre / one wine  
**Yield :** 25hl/ha  
**Winemaking :** Grapes sorted out and destemmed. Classical winemaking in wood tank, grapes separated. Maceration of 35 à 50 days.

**93-95 Points - eRobertParker.com #211 (Feb 2014)**  
« (...) Inky-colored, with fabulous aromas and flavors of cassis, black cherry, licorice and olive, it stays fresh and lively on the palate, with full-bodied richness, a great mid-palate and no shortage of length. It should be bottled by the time you read this report and have 10-12 years or more of ultimate longevity.



**Servicing temperature :** 16°c - 18°c  
**Food & Wine agreement :** grilled meat, duck, game bird ...