



## *Vin de Pays du Val de Montferrand*

### **Bergerie de l'Hortus Blanc**

*This is a blend of wines sourced from young vineyards of  
Domaine de l'Hortus*

**Appellation** : Vin de Pays du Val de Montferrand

**Grapes** : Petit Manseng, Bourboulenc, Sauvignon Gris,  
Sauvignon Blanc, Roussanne, Viognier, Chardonnay

**Climatic conditions**: Mediterranean, humid and cool

**Yield**: 35 to 45 hl/ha according to the vintage

**Terroir** : Brown soils lying on coarse alluvium from the Quaternary, on marly calcareous parent rock or on scree formed with limestone fragments under the cliff. Sub-horizontal slope. Altitude 120m. Intermediate exposure.

**Vinification** : Direct pressing for the Chardonnay, Viognier and Sauvignon, skin maceration for 24 hours for Roussanne. Cold settling. Fermentation in temperature controlled steel vats. Fermentation for 8 weeks.

**Ageing**: Wines are bottled in February after fining with egg white and filtration

**Tasting Notes** : Acacia, white peach, mille grains, raw almond and herbs on the nose lead to a refined, soothingly-textured palate and a sense of delicacy and lift, out of the track for a Languedoc white. The finish adds floral refinement and nut oil richness

