



Pic Saint Loup
Bergerie de l'Hortus Rosé

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

Appellation : AOP Pic Saint Loup

Grapes : 33 % Grenache, 33 % Mourvedre, 33% Syrah

Climatic conditions: Mediterranean, humid and cool

Yield: 35 hl/ha according to the vintage

Terroir : Brown soil formed on a scree made of limestone from the Cretaceous period. A slope of 10 to 20 %, an altitude of 120 to 150 metres above sea-level. There is a south-east exposure for the Mourvèdre variety (at the foot of Hortus cliff), a north-east exposure for the Syrah variety (at the foot of Pic Saint Loup cliff) and an intermediate exposure for the Grenache variety.

Vinification : Direct Pressing. Cold settling (juice maintained at 7°C for 12 hours). Temperature controlled fermentation in stainless steel vats (17 to 18°C) for a length of 3 to 4 weeks.

Ageing: Wines are bottled at the end of winter

Tasting Notes : It has a translucent light salmon pink colour. The palate is light and dry with nice full flavours of ripe herby fruit. Notes of wild red strawberries, raspberry, plums, apricots and mandarin oranges. Good mouthfeel with a clean dry finish.

