



Pic Saint Loup
Bergerie de l'Hortus Rouge

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

Appellation: AOC Pic Saint Loup

Grapes : Mainly Syrah, Grenache with a hint of Mourvèdre

Climatic conditions : Mediterranean, humid and cool

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

Terroir : Brown soils formed on scree from the Cretaceous.

Slope of 10 to 20% incline. Vineyard located from 150m to 200m high. Mourvèdre (situated under the Hortus cliff) has south-west exposure. Syrah (situated under the Pic Saint Loup cliff) has a north exposure. Grenache has an intermediate exposure.

Vinification : Classical (destemmed and crushed grapes). Fermentation in temperature controlled stainless steel vats. Vatting from 25 to 30 days. Delestages then pumping over twice a day during the first half of the vatting time, then once a day.

Ageing: 2 to 3 year old barrels for Mourvèdre, steel vats for the Syrah and Grenache. Duration 10 months.

Tasting Notes: Beautifully scented with ripe black fruits, marjoram, and rosemary, this offers an invigorating sense of attack and a refreshing palate of tart fresh black raspberry and cassis, underlain by grilled meats. There is a lovely, muscular leanness here, and this should perform admirably at table for several years.

