



Vin de Pays du Val de Montferrand
**Domaine de l'Hortus « Grande Cuvée »
Blanc**

This wine is exclusively crafted with vines coming from the best parcels of Hortus vineyard

Appellation : Vin de Pays du Val de Montferrand

Grapes : Chardonnay, Viognier

Climatic conditions: Mediterranean, humid and cool

Yield: 25 to 35 hl/ha. Plots with densities ranging from 4000 to 7150 plants per ha.

Terroir : Land parcels in the valley at the foothills of the Pic Saint Loup and Hortus plateau. Brown soil formed by alluvial, limestone deposits, at altitudes around 150 metres.

Vinification: Direct pressing. Cold settling. Fermentation in 228L barrels for the Chardonnay, fermentation in temperature controlled steel vats for the Viognier.

Ageing: 8 months: Chardonnay grapes in oak casks on their lees. Weekly stirring of the lees in the barrels. In steel vats for the Viognier.

Tasting Notes : Acacia, peony, and fresh lime on the nose introduce a lush, creamy palate full of ripe Persian melon laced with lime, ocean spray, and crushed stone. Vividly fresh and with only a subtly integrated suggestion of oak, this finishes with a fine balance of opulence and vivacity. To drink within 2 to 6 years of time depending on vintage.

