



Pic Saint Loup

Domaine de l'Hortus « Grande Cuvée » Rouge

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

Appellation: AOC Pic Saint Loup

Grapes : Syrah, Mourvèdre

Climatic Conditions: Mediterranean, humid and cool

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

Terroir : This wine comes from the plots with the best climatic exposure. The soil has excellent water retention to avoid summer drought. Brown soils formed on scree from the Cretaceous. Slope of 10 to 30% incline, with altitude of 150m to 300m high.

Vinification : Classical (destemmed and crushed grapes). Fermentation in temperature controlled stainless steel vats. Vatting from 25 to 30 days.

Ageing: 6 months in stainless steel vats before initial blending, then 12 months in barrels of 225 and 400 liters. Aged mainly in new barrels.

Tasting Notes: This wine is very intense in color and very elegant on the nose. Hints of licorice, green olives and candied fruits. Fresh on the palate, the mouth then evolves into a complex and generous frame. A well balanced but rich wine. To drink between 4 to 10 years of time, depending on the vintage

