



Pic Saint Loup

Le Dit de l'Hortus « L'Ombrée »

This cuvée comes from a single plot: l'Ombrée, one of the most beautiful terroir of the estate

It is North oriented in the middle of the slope, under the cliff of Pic St Loup mountain. The calcareous soil is both draining and deep. The vines are blessed by some of the coolest and most humid weather of the valley, particularly suitable for the Syrah grape. This gives way to a perfect maturity gathering aromatic complexity with excellent balance and polished tannins, that doesn't require any oak ageing.

Appellation : AOC Pic Saint Loup

Soils and climate: Brown soils shaped on calcareous screes of Cretacé period. Slopes of 20% inclination, north-oriented at an altitude of 250 m.

Grapes: 100% Syrah

Yield: 30 hl/ha.

Vinification: Destemmed and crushed harvest. Vatting time of 25-30 days. Temperature of fermentation maintained below 24°C. No ageing in oak barrels.

Ageing: 12 months in vats and 12 months in bottle. Light filtration prior to bottling

Average production : 1950 bottles

Tasting notes:

This wine unveils dark fruits aromas, garrigue, pepper as well as flower such as violet. The attack is refined, with velvety texture, silky tannins and fresh and flowery finish. The aromatic persistence is long and fresh, and the tannic structure underlines a good natural acidity that balance the density.

Ageing potential: 15 years

Food pairing: delicate meats such as duck, pigeon, quails, guinea fowl, turkey.

