



Grape Varieties	65% Syrah 30% Mourvèdre 5% Grenache
Winemaker	Martin Orliac
Closure	Natural Cork
ABV	13.5%
Residual Sugar	0.8g/L
Acidity	4.85g/L
Wine pH	3.78
Bottle Sizes	75cl
Notes	Sustainable, Vegetarian, Vegan

PRODUCER

Located in the heart of the Pic Saint-Loup appellation in the Languedoc, Domaine de l'Hortus was established by Jean Orliac in the late seventies. A keen rock climber and recent agricultural college graduate, Jean recognised the potential of Mount Hortus' abandoned and steep, limestone slopes for growing both red and white grapes successfully. Fortunately, the land was unwanted, and therefore cheap, so Jean managed to purchase 50 hectares. He then spent the next 15 years understanding the complex soil structures and carefully selecting the right parcels for each grape variety, before releasing their first vintage in 1990. Over the years, this unique location has persuaded his four children to return home and take over different parts of the business. Now over forty years later, Domaine de l'Hortus is a flag-bearer for the appellation and with 80 hectares to their name, Francois, Yves, Marie and Martin Orliac continue to drive it forwards.

VINEYARDS

The vineyards stretch across a deep valley in between two mountains: the Pic-Saint-Loup and the Hortus. Jean Orliac planted small plots, depending on the grape variety and exposure, on the slopes of both mountains. The Grand Cuvée is sourced from the higher mid-slopes. The limestone terraces of Mount Hortus reflect the heat and allow Mourvèdre to ripen well. Whereas the cooler north-east facing slopes of Mount Pic suit both Grenache and Syrah. The plots are surrounded by oak and pine tree forests which provide protection from the wind. Jean's children have implemented higher planting densities and follow sustainable practices in the vineyards. For example, no pesticides or insecticides are used and cover crops are planted to boost soil quality and improve biodiversity.

VINTAGE

The 2022 vintage in the Languedoc was characterised by hot conditions. However, water was well retained by the soils. A storm just before harvest resulted in beautiful and juicy berries comparable to 2011. The storm did create disease pressure, so an extra 40 people were brought in to assist with harvest to ensure the damaged bunches were removed and quality was retained. Overall, the 2022 vintage is one of excellent aromatics and colour.

VINIFICATION

Upon arrival at the winery, the grapes were destemmed and crushed. Fermentation took place in temperature-controlled stainless-steel tanks and lasted for 25-30 days. The free-run and press-wine were then blended together and underwent malolactic fermentation. The wines were then kept in stainless-steel tanks for six months then aged for 12 months in used oak barrels (225L and 400L) before the final blend was assembled and bottled.

TASTING NOTES

This wine displays an elegant deep purple color, the nose is brimming of garrigue herbs and ripe black cherry fruit layered with notes of cocoa and warm spices. The vibrant palate is well-balanced with fine-grained tannins and lifted acidity, the persistent finish is long and layered.