

Domaine de l'Hortus,  
**Bergerie de L'Hortus Rouge 2022**  
Pic Saint-Loup, Languedoc, France



## 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 between two mountains: The Pic Saint Loup and the Hortus. The Bergerie Rouge is sourced from vineyards planted on the foothills of these mountains. The vines are less exposed to the elements than the higher terraces and the grapes therefore mature later, resulting in an excellent balance between acidity and aromatic complexity. Jean's children have introduced higher density plantings and sustainable practices to the vineyards to improve the soils and quality of the grapes.

## VINTAGE

The 2022 vintage will be remembered for the very dry and hot growing season. Thankfully the addition of compost in the vineyard for over 30 years paid off and the water was well retained. A storm toward the end of August ensured ample water and resulted in wonderfully ripe berries. The harvest began on September 1st and was of excellent quality despite the challenges.

## VINIFICATION

The grapes were de-stemmed and crushed before undergoing fermentation for 25-30 days in temperature-controlled stainless-steel vats. A small percentage of the Syrah was aged in two-year-old barrels to add weight to the blend whilst the Mourvèdre and Grenache were kept in stainless steel before blending and bottling.

## TASTING NOTES

The wine shows an expressive bouquet of ripe blackberries with hints of liquorice and dried thyme. The palate is medium-bodied and uplifted by a bright freshness, the finish is moreish and well complemented by a soft tannic structure.

Grape Varieties    **65% Syrah**  
                          **20% Mourvèdre**  
                          **15% Grenache**

Winemaker	<b>Martin Orliac</b>
Closure	<b>Natural Cork</b>
ABV	<b>13.5%</b>
Residual Sugar	<b>0.8g/L</b>
Acidity	<b>4.7g/L</b>
Wine pH	<b>3.74</b>
Bottle Sizes	<b>75cl</b>
Notes	<b>Sustainable, Vegetarian, Vegan</b>