

Domaine de l'Hortus,
Bergerie de L'Hortus Blanc 2023
Pic Saint-Loup, Languedoc, France



Grape Varieties	30%	Roussanne
	20%	Sauvignon Blanc
	20%	Viognier
	10%	Sauvignon Gris
	10%	Chardonnay
	5%	Muscat Blanc à Petits Grains
	5%	Petit Manseng

Winemaker	Martin Orliac
Closure	Natural Cork
ABV	13%
Residual Sugar	0.8g/L
Acidity	5.5g/L
Wine pH	3.39
Bottle Sizes	75cl
Notes	Sustainable

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 white are sourced from vineyards planted on the alluvial soils of the valley floor. 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 2023 vintage saw an ideal growing season for the vines. After a dry and cold winter and a reasonably late spring, the sufficiently abundant rains in May and June saw the vines through a dry and surprisingly cool summer. The last week of August came with a late heatwave, forcing the harvest to begin earlier than usual. All vines' grapes ripened completely and homogeneously, resulting in a beautiful harvest both in quantity and quality.

VINIFICATION

The grapes were harvested in the early hours to preserve freshness and then pressed before undergoing cold-settling and fermentation in temperature-controlled stainless steel tanks. The wine was racked at the end of fermentation and then spent a further four months in tank before bottling. The wine is classified as Vin de France due to the Pic-Saint-Loup appellation only including red and rosé wines.

TASTING NOTES

The wines shows a bright golden-yellow color, the nose displays aromas of white peach underlined by orange blossom notes. The palate is driven by energetic acidity coated with a ripe and juicy mouthfeel, ending on a long and saline finish.