

Wine Advocate – Août 2008.

ERobertParker.com.

2006 Domaine de l'hortus (Jean ORLIAC) Coteaux du Languedoc Bergerie de l'Hortus classique rouge .

Review by David Schildknecht.

WA # , # 173 (Oct 2007)

Rating : 90.

Drink –

The 2006 Coteaux du Languedoc Bergerie Classique Rouge is 60% Syrah, 30% Grenache, and 10% Mourvedre, and other than some older barrels for the Mourvedre, vinification is in tank. A complex nose of walnut, coffee, humus, violets, cherries and smoked meat leads to a palate with some of the soothing and refined personality of the corresponding white. A combination of understated red fruit and complex carnal and underbrush elements put one in mind of the Northern Rhone, culminating in a lovely, subtly, smoky, floral, and meaty finish.

Importer : Eric Solomon Selections, Charlotte, NC; tel (704) 358-1565...

2007 Domaine de l'Hortus (Jean ORLIAC) Coteaux du Languedoc Bergerie de l'Hortus Classique Blanc.

Review by David Schildknecht.

Rating : 90.

Drink –

Jean Orliac's white wine has never so impressed me as in the case of his 2007 Coteaux du languedoc Bergerie Classique Blanc, a tank-rendered blend of equal parts Chardonnay, Roussanne, Sauvignon (blanc and gris) with 10% Viognier. Acacia, white peach, grains, raw almond and herbs in the nose lead to an exceptionally refined, soothingly-textured palate and a sense of delicacy and lift one would ordinarily not expect from a languedoc white. The finish here adds floral refinement and nut oil richness – understated yet lingering. Enjoy this impeccably-balanced white over the coming year.

Importer : Eric Solomon Selections, Charlotte, NC ; tel.(704) 358-1565