



The Independent Consumer's Guide to Fine Wines

2007 Domaine de l'Hortus (Jean Orliac) Coteaux du Languedoc Bergerie Classique Rouge

Rating: 90  
Drink: -

The l'Hortus red 2007 Coteaux du Languedoc Pic Saint-Loup Bergerie Classique is – as usual for this cuvee – around 2:1 tank vinified Syrah-Grenache, with roughly 10% barrel-aged Mourvedre. Beautifully scented with ripe black fruits, marjoram, and rosemary, this offers an invigorating sense of attack and a refreshing palate of tart fresh black raspberry and cassis, underlain by grilled meats. There is a lovely, muscular leanness here, and this should perform admirably at table for several years. My notes refer to the first and smaller of two bottlings, but the unassembled components intended for the later bottling promised a result at least as impressive. For a similarly laudatory review of the 2006 Bergerie rouge, see issue 178.

Domaine de l'Hortus's dramatic location up against the cliffs of the Hortus and Pic Saint-Loup massifs themselves and offering shallow terraces with exposures ranging from north-facing for whites and Syrah (some propagated from Clape and Verset budwood) to south-facing for Mourvedre (from Tempier), sets it apart from other properties in its sub-appellation, and Languedoc pioneer Jean Orliac brings an unprecedented three decades of familiarity with this rocky realm of scree and iron- and quartzite-rich limestone. The striking timber winery reminds me of California, as does the adventurous and open-minded spirit Orliac and his enthusiastic, family-dominated team bring to their work. Since 2000, the Orliacs have farmed and bottled the fruits of Clos ...

- David Schildknecht (June, 2009)

Copyright 2009, The Wine Advocate, Inc. - Reprinted with permission



The Independent Consumer's Guide to Fine Wines

2006 Domaine de l'Hortus (Jean Orliac) Coteaux du Languedoc Clos du Prieur

Rating: 90  
Drink: -

Orliac's 2006 Coteaux du Languedoc Clos du Prieur I was unable to taste the 2007 components is a blend of Grenache and Syrah from a property where paradoxically, he indicates, the Grenache fares best in the highest elevations; Syrah in the deeper soils at the bottom of his property; and the "kidney of the slope," is inferior for growing either grape. Liqueur-like richness of black raspberry in the nose and on a sumptuously-textured palate is accented by rosemary, marjoram, and chalk dust. This displays more overt sweetness than the l'Hortus wines form Pic Saint-Loup, but less intrigue than the best of those. There is considerable tannin underlying the fruit here, and it will be interesting to see how this evolves over 4-5 years in bottle.

Domaine de l'Hortus's dramatic location up against the cliffs of the Hortus and Pic Saint-Loup massifs themselves and offering shallow terraces with exposures ranging from north-facing for whites and Syrah (some propagated from Clape and Verset budwood) to south-facing for Mourvedre (from Tempier), sets it apart from other properties in its sub-appellation, and Languedoc pioneer Jean Orliac brings an unprecedented three decades of familiarity with this rocky realm of scree and iron- and quartzite-rich limestone. The striking timber winery reminds me of California, as does the adventurous and open-minded spirit Orliac and his enthusiastic, family-dominated team bring to their work. Since 2000, the Orliacs have farmed and bottled the fruits...

- David Schildknecht (June, 2009)

Copyright 2009, The Wine Advocate, Inc. - Reprinted with permission



The Independent Consumer's Guide to Fine Wines

2005 Domaine de l'Hortus (Jean Orliac) Grande Cuvee

Rating: 91  
Drink: -

The l'Hortus 2005 Coteaux du Languedoc Pic Saint-Loup Grande Cuvee red reflects a stressfully hot summer, says Orliac, but happily here, he claims, the rains fell right between the white and red grape harvests. Black raspberry, resinous herbs, and wood smoke in the nose lead to a juicy and surprisingly tart-edged black fruit character on the palate, with singed yet bloody meat undertones, slightly detached tannins, and some superficial suggestion of toasted oak by way of coconut and vanilla. An impressive suggestion of wet stone adds to the strong finish of black fruits and meat. This athletically lean wine displays some of the clarity promised by the 2007, if without quite that wine's rich depth or its alluring creaminess of texture.

Domaine de l'Hortus's dramatic location up against the cliffs of the Hortus and Pic Saint-Loup massifs themselves and offering shallow terraces with exposures ranging from north-facing for whites and Syrah (some propagated from Clape and Verset budwood) to south-facing for Mourvedre (from Tempier), sets it apart from other properties in its sub-appellation, and Languedoc pioneer Jean Orliac brings an unprecedented three decades of familiarity with this rocky realm of scree and iron- and quartzite-rich limestone. The striking timber winery reminds me of California, as does the adventurous and open-minded spirit Orliac and his enthusiastic, family-dominated team bring to their work. Since 2000, the Orliacs have farmed and bottled the fruits of...

- David Schildknecht (June, 2009)

Copyright 2009, The Wine Advocate, Inc. - Reprinted with permission



The Independent Consumer's Guide to Fine Wines

### 2006 Domaine de l'Hortus (Jean Orliac) Grande Cuvee

Rating: 89+  
Drink: 2009-2014

The l'Hortus 2006 Coteaux du Languedoc Pic Saint-Loup Grande Cuvee red displays a pungently herbal, distilled-fruit, high-toned aroma. While amply rich in ripe bush fruits (following the pattern set by the 2006 Bergerie bottling) and possessed of low-toned, savory meatiness and chalky mineral underpinnings, it also shows its barrel component in a slightly splintery, resinous way. Orliac thinks this is a phase the wine is experiencing, and certainly it improved as it took on air, finished with admirable length, and promises at least 4-5 years of interesting evolution.

Domaine de l'Hortus's dramatic location up against the cliffs of the Hortus and Pic Saint-Loup massifs themselves and offering shallow terraces with exposures ranging from north-facing for whites and Syrah (some propagated from Clape and Verset budwood) to south-facing for Mourvedre (from Tempier), sets it apart from other properties in its sub-appellation, and Languedoc pioneer Jean Orliac brings an unprecedented three decades of familiarity with this rocky realm of scree and iron- and quartzite-rich limestone. The striking timber winery reminds me of California, as does the adventurous and open-minded spirit Orliac and his enthusiastic, family-dominated team bring to their work. Since 2000, the Orliacs have farmed and bottled the fruits of Clos du Prieur (under its own label), a property at Saint-Jean de Bueges in the Terraces du Larzac, similarly situated up against a prominent massif.

Importer: Eric ...

- David Schildknecht (June, 2009)

Copyright 2009, The Wine Advocate, Inc. - Reprinted with permission



The Independent Consumer's Guide to Fine Wines

### 2007 Domaine de l'Hortus (Jean Orliac) Grande Cuvee

Rating: (92-93+)  
Drink: -

The red l'Hortus 2007 Coteaux du Languedoc Pic Saint-Loup Grande Cuvee showcases Orliac's beloved Mourvedre grape (with 40% Syrah and 10% Grenache in support). Tasting the assembled wine from an assortment of barrels, black cherry, violets, iris and fennel typically and alluringly fill the nose, then re-emerge on a creamy palate, with richly ripe fruit flavors possessed of admirable purity, considerable refreshment, and an absence of any superficial sweetness. A faintly resinous woodiness hovered over the lots drawn from new barrels, but the overall effect here is deeply rich and sumptuously polished, with marrow-like savory meatiness, a wine of refined structure and no doubt capable of at least 6-8 years of positive bottle evolution.

Domaine de l'Hortus's dramatic location up against the cliffs of the Hortus and Pic Saint-Loup massifs themselves and offering shallow terraces with exposures ranging from north-facing for whites and Syrah (some propagated from Clape and Verset budwood) to south-facing for Mourvedre (from Tempier), sets it apart from other properties in its sub-appellation, and Languedoc pioneer Jean Orliac brings an unprecedented three decades of familiarity with this rocky realm of scree and iron- and quartzite-rich limestone. The striking timber winery reminds me of California, as does the adventurous and open-minded spirit Orliac and his enthusiastic, family-dominated team bring to their work. Since 2000, the Orliacs have farmed and bottled the fruits of...

- David Schildknecht (June, 2009)

Copyright 2009, The Wine Advocate, Inc. - Reprinted with permission



The Independent Consumer's Guide to Fine Wines

### 2007 Domaine de l'Hortus (Jean Orliac) Coteaux du Languedoc Bergerie Classique Blanc

Rating: 90  
Drink: 2009-2009

From young vines of the l'Hortus estate, and contract fruit, the tank-raised 2007 Coteaux du Languedoc Bergerie Classique Blanc (reviewed already in issue 178 where I mis-identified it as "Coteaux du Languedoc" – in fact it was de-classified to Vin de Pays) blends roughly equal parts Chardonnay, Roussanne, Sauvignon (blanc and gris) with 10% Viognier, like all of the estate's white grapes, grown in scree and at lower elevations. Acacia, white peach, mille 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 next 6 months; then look for the 2008, whose components showed impressively from tank in December.

Domaine de l'Hortus's dramatic location up against the cliffs of the Hortus and Pic Saint-Loup massifs themselves and offering shallow terraces with exposures ranging from north-facing for whites and Syrah (some propagated from Clape and Verset budwood) to south-facing for Mourvedre (from Tempier), sets it apart from other properties in its sub-appellation, and Languedoc pioneer Jean Orliac brings an unprecedented three decades of familiarity with this rocky realm of scree and iron- and quartzite-rich limestone. The striking timber winery reminds me of California, as does the adventurous and open-minded...

- David Schildknecht (June, 2009)

Copyright 2009, The Wine Advocate, Inc. - Reprinted with permission



*The Independent Consumer's Guide to Fine Wines*

### 2006 Domaine de l'Hortus (Jean Orliac) Grande Cuvee

Rating: 88

Drink: -

Orliac's 2006 Coteaux du Languedoc Pic Saint-Loup Grande Cuvee white displays a quite deep golden color and smells of musky narcissus and over-ripe musk melon. Fat and luscious on the palate, it preserves a hint of tart apple that conveys some invigoration in the finish, along with impressively persistent floral perfume. But this seems to want immediate drinking lest its fat and tart components definitively part ways.

Domaine de l'Hortus's dramatic location up against the cliffs of the Hortus and Pic Saint-Loup massifs themselves and offering shallow terraces with exposures ranging from north-facing for whites and Syrah (some propagated from Clape and Verset budwood) to south-facing for Mourvedre (from Tempier), sets it apart from other properties in its sub-appellation, and Languedoc pioneer Jean Orliac brings an unprecedented three decades of familiarity with this rocky realm of scree and iron- and quartzite-rich limestone. The striking timber winery reminds me of California, as does the adventurous and open-minded spirit Orliac and his enthusiastic, family-dominated team bring to their work. Since 2000, the Orliacs have farmed and bottled the fruits of Clos du Prieur (under its own label), a property at Saint-Jean de Bueges in the Terraces du Larzac, similarly situated up against a prominent massif.

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

- David Schildknecht (June, 2009)

Copyright 2009, The Wine Advocate, Inc. - Reprinted with permission



*The Independent Consumer's Guide to Fine Wines*

### 2007 Domaine de l'Hortus (Jean Orliac) Grande Cuvee

Rating: 90

Drink: 2009-2010

The white l'Hortus 2007 Coteaux du Languedoc Pic Saint-Loup Grande Cuvee represents a barrel-fermented blend of Chardonnay, Viognier, and a bit of Roussanne. Acacia, peony, and fresh lime in the nose introduce a lush, creamy palate full of ripe Persian melon laced with lime, ocean spray, and crushed stone. Vividly fresh and with only a subtly integrated suggestion of oak, this finishes with a fine balance of opulence and vivacity. But based on the evolution of the 2006, I would be inclined to drink this within the next 12-18 months.

Domaine de l'Hortus's dramatic location up against the cliffs of the Hortus and Pic Saint-Loup massifs themselves and offering shallow terraces with exposures ranging from north-facing for whites and Syrah (some propagated from Clape and Verset budwood) to south-facing for Mourvedre (from Tempier), sets it apart from other properties in its sub-appellation, and Languedoc pioneer Jean Orliac brings an unprecedented three decades of familiarity with this rocky realm of scree and iron- and quartzite-rich limestone. The striking timber winery reminds me of California, as does the adventurous and open-minded spirit Orliac and his enthusiastic, family-dominated team bring to their work. Since 2000, the Orliacs have farmed and bottled the fruits of Clos du Prieur (under its own label), a property at Saint-Jean de Bueges in the Terraces du Larzac, similarly situated up against a prominent massif.

Importer: Eric Solomon Selections, Charlotte, NC; ...

- David Schildknecht (June, 2009)

Copyright 2009, The Wine Advocate, Inc. - Reprinted with permission