

## **Wine Advocate – Octobre 2007.**

**ERobertParker.com.**

### **2004 Domaine de l'Hortus (Jean ORLIAC) Grande Cuvee Coteaux du Languedoc Pic Saint Loup.**

A Proprietary Blend Dry Red Table wine from, Pic Saint Loup, Coteaux du Languedoc, Languedoc-Roussillon, France,

Review by David Schildknecht.

WA # , # 173 (Oct 2007)

Rating : 92.

Drink –

Cost : \$22.

The aptly-named l'Hortus 2004 Coteaux du Languedoc Pic Saint-Loup Grande Cuvee showcases Orliac's beloved Mourvedre grape (with 40% Syrah and 10% Grenache in support). A nose of cherry, plum, resin, and spices leads to a dense, tightly-grained, salt-, smoke-and stone-tinged palate full of bright, juicy, sappy, and intensely, tartly ripe black fruits. The firm structure and sharply-delineated fruit of this wine are almost as one, and its long finish full of intrigue and promise. I suspect it will be worth giving it at least 3-5 years in cellar. Production, incidentally, totalled 800 cases. Importer : Eric Solomon Selections, Charlotte, NC ; tel.(704) 358-1565

### **2005 Bergerie de l'Hortus (Jean ORLIAC) Classique Coteaux du Languedoc Pic Saint Loup.**

A Proprietary Blend Dry Red Table wine from, Pic Saint Loup, Coteaux du Languedoc, Languedoc-Roussillon, France,

Review by David Schildknecht.

WA # , # 173 (Oct 2007)

Rating : 89.

Drink –

Cost : \$18.

The l'Hortus 2005 Coteaux du Languedoc Pic Saint-Loup Bergerie Classique – dominated by Syrah, with 35% Grenache and 10% Mourvedre, and like its white counterpart, vinified in tank – displays a nose of black cherry, pepper, and the resinous, herbal garrigue. Juicy and full of pure black fruits and herbs on the palate, it indulges in no superficial sweetness, finishing with tart fruit, pungent herbal, and stony mineral length. Importer : Eric Solomon Selections, Charlotte, NC ; tel.(704) 358-1565

### **2005 Bergerie de l'Hortus (Jean ORLIAC) Classique Vin de Pays Val de Montferrand.**

A Proprietary Blend Dry White Table wine from Coteaux du Languedoc, Languedoc-Roussillon, France,

Review by David Schildknecht.

WA # , # 173 (Oct 2007)

Rating : 87.

Drink –

Cost : \$18.

A Languedoc veteran and formative force of the Pic Saint-Loup sub-appellation, Jean Orliac has clearly not been satisfied to rest on his reputation. His 2005 Coteaux du Languedoc Bergerie Classique Blanc – a tank-rendering of 10% Roussanne with equal parts Chardonnay, Sauvignon and Viognier – smells of clover, apple and cress. Juicy but soft on the palate, with positive hints lees, it offers pungent, faintly bitter herbal and floral nuances over a base of apple, peach and citrus, finishing with subtle saltiness. (Orliac's more ambitious, barrel fermented "Grande Cuvee" white was marginally less interesting.) Importer : Eric Solomon Selections, Charlotte, NC ; tel.(704) 358-1565