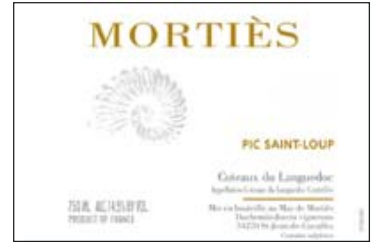


## Mortiès Pic Saint Loup

Languedoc  
Saint Jean de Cuculles



### producer overview

Thirty km north of Montpellier in the northern most area of the Coteaux du Languedoc appellation, stands the Pic Saint Loup (alt. 650 m), first spur into the Cévennes and then the Massif Central further north. On the southwest and less precipitous side of this jagged peak, stands a ruined medieval castle, on a hilltop, and looking down upon the combe below. Short of a visit to this domaine, it's difficult to convey what a unique place in which is found the **Mortiès**.

One descends into the beautiful and exceptionally tranquil combe, and all around is quiet and still. The mighty Pic Saint Loup towers above the north end and as if standing in a grand theatre in the round, the continuous hilltop encloses and encircles this unique space and the vineyards below. It is hard to imagine that whatever is produced within this quiet and secluded world would not be special.

The vineyards, 21 ha, all south facing, were created by the fallen limestone from the Pic Saint Loup. Within this earth of black, crumbly marl, there exists an abundance of native oyster shells, evidence of fossils and of the Pic and surrounding land once being under the sea. The abundance of the ammonite has long aroused the curiosity of the hikers, and given the image which appears on the label of this domaine.

It is the distinction of the red wines which has elevated the reputation of this region, frequently mentioned as being on the cusp of being awarded its own AOC. Typically, they show lots of color, exceptional concentration and beautifully spicy, meaty, earthy complexity. Since 1993 and the launching of this unique property, Mortières has only added to the distinguished reputation that the wines from this region have earned.

### pic saint loup rouge

*annual production 25000 bottles*

**Syrah 40%, Mourvèdre 25%, Grenache 30%, Carignan 5%**

Traditional vinification, including destemming and foot pressings, in cement tank during 25-30 days. Ageing in barrel for the Mourvèdre and Carignan for 12 months.

A wine of exceptional grace and elegance! Intoxicating aromatics expressing ripe plum and pungent blackberry fruit. Powerful and intense! Gorgeously layered with a complex mix of Herbes de Provence, *garrigue* and a seductive black cherry scented nose. Luscious, silky and sexy on the palate.

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