

## Producer Information:

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 **Mas de Mortières**.

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, Mas de Mortières has only added to the distinguished reputation that the wines from this cru have earned.

## Pic Saint-Loup 2005

**Terroir:** The soil structure in the vineyards within the Mortières combe are granulated clay-limestone over a limestone base. The unique exposition within the elevated combe, entirely enclosed and protected, creates a unique microclimate which provides shelter from the surrounding weather systems and which can result in cooler temperatures and more gradual ripening than that which is the case on the lower lying grape growing areas outside of the combe and at lower elevations.

**Average age of vines:** Approximately half of the total vineyards under cultivation and most of the vineyards for red wine production were planted in the early 1980's.

**Grape Varieties:** 60 % **Syrah**, 30 % **Mourvedre**, 10% **Grenache**.

**Vinification:** After manual harvest, grapes are de-stemmed and traditional vinification proceeds with only indigenous yeast in glass lined concrete tanks over the course of 25 to 30 days. As demanded by the vintage and the tank, *pigeages and remontages*.

**Elevage:** Held in concrete tank for approximately 24 months before being bottled.

**Tasting Notes:** 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.

**Production:** 25 000 bottles / 2083 cases

