

## Discover the Saint-Georges-d'Orques terroir at Vinisud



From the 24<sup>th</sup> to the 26<sup>th</sup> of February the producers of Saint-Georges-d'Orques AOP Languedoc invite members of the press and trade to join them at Vinisud. **This historical terroir to the west of Montpellier and located around the 5 villages** of St-Georges-d'Orques, Laverune, Pignan, Juvignac and Murviel les Montpellier enjoyed 320 days of sunshine in 2013, making this an exceptional vintage!

### Special events at Stand A31, Hall 6:

- Press invitation « Discover & taste the 2013 vintage from the terroir of Saint-Georges-d'Orques »: by reservation from Monday to Wednesday, discover the 2013 vintage. Wine producers will be pouring their Saint-Georges-d'Orques wines (AOP red & rosés).
- On Tuesday, February 25<sup>th</sup>, « Meet the 12 at 12 »: « aperitif » wine with tapas to celebrate what the Saint-Georges-d'Orques producers have achieved this year. Twelve of them will exhibit at Vinisud.

### And during these events, meet the St-Georges-d'Orques producers:

Château Claud Bellevue • Château de Fourques • Château de l'Engarran • Domaine de la Marfée • Domaine de la Prose • Domaine de Saumarez • Domaine Guizard • Domaine Henry • Domaine Belles Pierres • Le Clos d'Isidore • Les Vignerons de Saint-Georges-d'Orques • Mas de la Rime.



## Discover the Saint-Georges-d'Orques terroir at Vinisud

### Saint-Georges-d'Orques, a historical terroir next to Montpellier ranked amongst the greats

- Acclaimed since the Middle Ages, Saint-Georges-d'Orques wines were being sent to England, Scotland, Scandinavia and even Russia in the 17th and 18th centuries. In 1710, Saint-Georges wine barrels carried the vintage date and a star to stop unscrupulous imitations. The battle to protect the name lasted for half a century – until the French revolution.
- A true connoisseur, Thomas Jefferson discovered Saint-Georges wines in 1787 whilst he was US ambassador in France. He wrote flatteringly about them in his travel journal. Once President, he went as far as to exonerate them from the country's import tax.
- In his work «Topography of all known Vineyards», the agronomist André Jullien placed the Saint-Georges-d'Orques terroir among the most prestigious, on a par with those of Saint-Émilion, Fronsac, Meursault or Chablis.

#### Key figures

- Area under production : 600 ha
- Covering :  
5 communes (Saint-Georges-d'Orques, Lavérune, Pignan, Murviel, Juvignac).
- Number of producers :  
1 cave coopérative &  
18 independent caves.
- Average annual production :  
15 000 hectolitres.
- Colours : red (major color),  
rosé, white.

#### Key dates

- 1945 : INAO recognizes the terroir and the name of Saint-Georges-d'Orques.
- 1948 : creation of the cave coopérative of Saint-Georges-d'Orques.
- 1951 : Saint-Georges-d'Orques achieves VDQS (vin délimité de qualité supérieure) status.
- 1985 : recognition as AOC Coteaux du Languedoc - Saint-Georges-d'Orques, nowadays became Languedoc - Saint-Georges-d'Orques.
- 1991 : creation of the Syndicate to promote the Saint-Georges-d'Orques Cru.
- 2012-2013 : boundary definition on course to be agreed.

### From the vine to the glass

Most Saint-Georges-d'Orques wines come in two colours : red and rosé. They are based principally on a blend of three grapes : Grenache, Syrah and Mourvèdre. As secondary varieties Carignan and Cinsault also have a role in making the wines.

• **The red wines are a brilliant, intense ruby red.** On the nose there are hints of spice, wild garrigue aromas and black berries, underpinned with a touch of cocoa. In the mouth, they combine the power of southern wines with the clean acidity that comes from this terroir. The rich, soft tannins enhance the qualities of the St Georges d'Orques wines. After five years in a cellar, their mineral qualities and aromatic strength come to the fore.

• **The rosés, a flowery pink colour, have aromas of red berries and citrus fruit.** With excellent acidity, they are well balanced, lively, fresh and fruity.