



Domaine de l'Horte  
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## From easy-to-drink to great wines

Domaine de l'Horte is story of absolute love and passion resulting in fine wines that can brighten every moment of your life. The large range of products includes rosé wines, white and red, of various French vintages known as vins de pays d'Oc (the Occitanie vintage wines), vins de pays des Côtes de Thongue (a confidential vintage, grown in a small area of Languedoc, that has become a regular prize winner over the past years), liqueur wines (prepared in the traditional way).

### Horte Rosé



A combination of two Mediterranean vines: Grenache 80%, Cinsault 20%.  
This rosé wine of beautiful colour is round and jolly. Why ask for more?

### Horte Blanc



A single vine, that comes originally from the Rhone valley: Marsanne 100%  
A tannic and aromatic white wine, ideally served as a pre-dinner drink, or with seafood.



**Destins  
Croisés**



A pure Chardonnay.  
One should not remain indifferent to its round and subtle elegance...

**H...  
white or red**



A combination of Vermentino and Roussane (white) or Syrah 50%, Grenache 30% and Cinsault 20% (red)  
Powerful yet exquisitely balanced Southern wines.

**Simplement!**



A combination of two Mediterranean vines (Grenache 50%, Shiraz 35%), and a "visitor" from Bordeaux (Petit Verdot 15%).  
Simplement! is a light and fruity red wine. Easy going, unassuming, that is: easy to drink, Simplement! will be served chilled, as a pre-barbecue drink, with a pizza or grilled meat. It can be an alternative to rosé wines.

**Emilie**



A pure Shiraz slightly oaked.  
The eldest *cuvée* of Domaine de l'Horte. Consider pouring in a carafe before serving

**Jeu de  
Patience**



A combination of two vines: Syrah 60%, Grenache 40%.  
When three passionate friends team up to make their wine at Domaine de l'Horte, it gives birth to Jeu de Patience (literally jigsaw, or puzzle). For one's own pleasure, in order to amaze an amateur, consider having at least a bottle of Jeu de Patience in your own cellar.  
The combination of Shiraz and Grenache is matured twelve months in an oak barrel, in a traditional way.



**Les  
Elucubrations**



A single vine: Grenache 100%

When a craftsman wine grower and his brother of heart oenologist think beyond usual borders, it ends up in a generous fine liqueur wine. Serve with desserts, veined or ewe's milk cheeses, foie gras, or simply as a pre-dinner drink.

**Why not paying us a visit?!**

Drop an email, give us a call...

We'll be happy to show you around and tell you more.