



What?

Name: Par Hasard...

Appellation: AOC/AOP Pic Saint Loup

Color: rosé

How?

Grape varieties: 50% Syrah, 30% Mourvèdre, 20% Grenache

Vines: 15 to 45 years old

Yield: 40 hl/ha

Culture: sustainable agriculture, harvested by hand, clay and limestone soils

Winemaking: press wine, must settling at cold temperature within 48 hours, vinification at 20°C, fermenting 15 days and maturing in vats

How much?

Alcohol: 13% alc./vol.

Packaging: bottle of 750 ml and magnum of 1 500 ml

Annual average production: 5,000 to 6,000 bottles

Ageing potential: at its best 1 year after the harvest or within 2 years

Serving temperature: between 10°C and 12°C



The vintner's notes

- A beautiful robe tinted like pomelo.
- A very expressive nose revealing exotic notes like mango and wild strawberries... Smooth final with spicy and peppery hints.
- Soft and fruity in the mouth, full of gentleness, trendy and popular with a feminine touch!

Wine & Food

- White grilled meat, vegetables gratin and stuffed tomatoes, on any occasion, spontaneously!

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