



What?

Name: Par Hasard...

Appellation: AOP Pic Saint Loup

Color: rosé

How?

Grape varieties: 50% Syrah, 40% Grenache, 10% Mourvèdre

Vines: 15-45 years

Yield: 40 hl/ha

Terroir: marl and soft limestone terroir and clay-limestone soils.

Farming: certified Organic (FR-BIO-15).

Winemaking: press wine.

Cold settling within 48 hours.

Fermentation at 18°C, 15-day maceration, then tank ageing.

How much?

Alcohol content: 13% alc./vol.

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

Average annual production: 5,000-6,000 bottles

Cellaring potential: best enjoyed in the vintage year; can keep 2 years.

Serving temperature: 8-10°C



The winemaker's comment

- A beautiful robe tinted like pomelo.
- Very expressive nose revealing exotic notes like mango alongside Gariguette strawberry.
- A gently peppery, spicy touch on the finish.
- Soft yet tangy on the palate, all delicacy, very "of the moment" and undeniably moreish.

Food pairing

- Grilled white meats, vegetable tians and stuffed vegetables, anytime, no fuss !

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