



What?

Name: Tu l'as Vu le Loup ?

Appellation: AOP Pic Saint Loup

Color: red

How?

Grape varieties: 50 % Syrah, 50% Grenache

Vines: 7-25 years

Yield: 30-45 hl/ha

Terroir: clay-limestone soils, hard limestone from Lauret and Pic Saint-Loup scree.

Farming: certified Organic (FR-BIO-15)

Winemaking: burgundian-inspired approach: cold extraction, regular grape-treading, 15-day maceration, then 10 months ageing in tank.

No added sulphites.

How much?

Alcohol content: 14% alc./vol.

Format: bottle of 750 ml

Average annual production: 3,500 bottles

Cellaring potential: at its best 3–6 years after harvest

Serving temperature: 16°C-18°C



The winemaker's comment

- Deep, bright colour. Explosive nose of black olives and blackberry. Full, generous palate, unctuous and velvety.

A milestone wine for me: my first sulphite-free Pic Saint-Loup, Grenache-led and bursting with fruit, lifted by the energy of hard-limestone terroir.

Food pairing

- A natural partner for braised beef, enhancing its richness with generous fruit.

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