

GRAPE VARIETY	85% Chardonnay, 15% Colombard	
APPELLATION	Vin de France	
REGION	Languedoc-Roussillon	
WINEMAKING	Méthode Traditionnelle	
DOSAGE	7g/L	
OAK MATURATION	LANGUEDOC	
CELLARING POTENTIAL	Enjoy now	
ALCOHOL	11.5%	
ACIDITY	5.2g/L	

3.1

LE

BRUT

VINEYARD NOTES	The grapes, selected from low yielding vines, come from the areas of Carcassonne and the Minervois, in association with Celliers Jean d'Alibert.		
WINEMAKING NOTES	The Chardonnay and Colombard grapes were picked at optimum aromatic ripeness, then briefly cold macerated. The grapes were then pressed and only then was the clear juice racked and fermented at temperatures between 18-20 degrees centigrated to avoid yeast characters. Once dry, the wine was racked off lees in order to keep freshness. The wine then underwent a secondary fermentation in bottle and remained on lees in bottle for 6 months.		
TASTING NOTES	Green, yellow colour, with greenish background, elegant CO2 bubble fizzy. Fairly intense aromas of yellow fruit and with great complexity, with soft hints of good ageing and lees. Dry & fresh in the mouth, due to its appropriate acidity and pleasant carbonic content, balanced and juicy.		
FOOD STYLE	To be drunk by itself, or with a wide range of dishes.		
	BRUT RESERVE KEY FACTS		

REVOLUTIONARY: PROBABLY THE ONLY CHARDONNAY-COLOMBARD BLEND IN THE WORLD TO BE PRODUCED USING THE SAME METHOD AS CHAMPAGNE.

FRESH, MODERN; PALE-HUED; DRY BUT FRUITY. SPARKLING: ONE OF THE FASTEST GROWING STYLES IN THE WORLD

• GREAT BY ITSELF OR WITH FOOD

• COLOMBARD ADDS AN EXTRA TOUCH OF FRESHNESS TO THE RICHNESS OF THE CHARDONNAY.

• NEW WAVE FRENCH WINE, COMBINING FRENCH REGIONAL CHARACTER WITH NEW WORLD ACCESSIBILITY

• FROM ONE OF THE OLDEST REGIONS IN FRANCE. (THE ROMANS MADE WINE HERE).

GENERAL TECHNICAL INFORMATION

DRY MATERIALS			1
Bottle	Burgundy, 0,750L	-2*Z	the second
Size of the bottle	296 mm (H) x 88 mm (W)	arono	The second second
Gross Weight of the bottle	1,4kg		
Cork	Mushroom cork		
Capsule	Black foil hood with		Set a set of the
	Le Grand Noir markings	all a second	TE
Case	Case x 12, printed carton	O LF	VAIR
Gross weight of the case	18kg	$-\frac{G_{RAND}NO_{IR}}{B_{RWT}}$	GRAND NOIR BRUT
BARCODES		BRUT	GRI BRUI
Bottle	084279995595		OFTIOSNELLA
Case	10084279995592	KITRODE TLADITIONNELLE	WITHOUT TRADITION VALUE
PALLET CONFIGURATION		aut t	
Number of layers per VMF pallet	5		
Number of cases per layer	10		
Number of cases per pallet	50		104

LE GRAND Noir

info@legrandnoir.com or sales@legrandnoir.com celliers jean d'alibert, r.d. 52 route de pépieux, II 160 rieux-minervois. france