

LE
"LA BELLE ITALIENNE"
GRAND
MOSCATO
NOIR



MOSCATO

GRAPE VARIETY	100% Muscat
APPELLATION	IGP Pays d'Oc
REGION	Languedoc-Roussillon
OAK MATURATION	Nil
CELLARING POTENTIAL	3 years
ALCOHOL	11.5%
ACIDITY	3.75g/L
PH	3.36
RESIDUAL SUGAR	5.4g/L
CLIMATE	Mediterranean
ALTITUDE	50m
EXPOSITION & SOIL	Gravel terraces
VINE AGE	15 years
DENSITY	4000 Vines/ha
YIELD	Low - 60hl/ha
HARVEST	Mechanical harvesting at night to maintain freshness



VINEYARD NOTES We have selected vineyards in the Roussillon are based on grape flavor and yield. The wines were bottled at Celliers Jean d'Alibert in the area of production.

WINEMAKING NOTES The grapes were cold macerated then pressed, cold settled before fermentation. The wine remained on lees in tank for 6 months.

TASTING NOTES Le Grand Noir Moscato has wonderful floral aromas and juicy peach and melon flavors with just the right amount of sweetness.

FOOD STYLE Pairs well with salads, grilled chicken or Asian dishes.

GENERAL TECHNICAL INFORMATION

DRY MATERIALS

Bottle	Conical Bordeaux, 0,750L
Size of the bottle	299 mm (H) x 74,3 mm (W)
Gross Weight of the bottle	1,35kg
Cork	Colmated Cork
Capsule	Complex Capsule – Light Blue with Le Grand Noir markings
Case	Case x 12, printed carton
Gross weight of the case	8,55kg

PALLET CONFIGURATION

Number of layers per VMFT pallet	5 layers
Number of cases per layer	20 cases x 6
Number of cases per pallet	100 cases x 6



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CELLIERS JEAN D'ALIBERT, R.D. 52 ROUTE DE PÉPIEUX, II 160 RIEUX-MINERVOIS. FRANCE