



**LES RESERVES – RED**

GRAPE VARIETY	55% Syrah, 45% Grenache
APPELLATION	AOP Languedoc
REGION	Languedoc-Roussillon
OAK MATURATION	100% in French Oak for 12 months
CELLARING POTENTIAL	3 years
ALCOHOL	14%
ACIDITY	3,05g/L
PH	3.8
RESIDUAL SUGAR	<2g/L
CLIMATE	Mediterranean
ALTITUDE	300m
EXPOSITION & SOIL	Limestone soil, exposed South & South-East facing slopes
VINE AGE	60 years
DENSITY	4000 Vines/ha
YIELD	Low – 40hl/ha
HARVEST	Manual and mechanical

## VINEYARD NOTES

The grapes, selected in association with Celliers Jean d'Alibert, from low yielding vines, they come from some of Languedocs highest altitude and oldest limestone vineyards.

## WINEMAKING NOTES

The whole bunches went through 3-4 weeks maceration carbonique in a sealed tank beneath a layer of CO<sub>2</sub>. Pressing took place before the end of alcoholic fermentation; then aged in French oak.

## TASTING NOTES

The Syrah gives the soft, rich dark bramble fruit with some white pepper, while the Grenache contributes some cherry and strawberry character and some additional spice. These flavors are complemented by subtle vanilla & coffee notes from the oak casks. The brilliantly present wine is the richest and most complex of all the Grand Noir wines and the one many serve at special dinners or to offer as a gift.

## FOOD STYLE

Perfect with all rich meat dishes, including beef, lamb and game such as venison and pheasant.

## GENERAL TECHNICAL INFORMATION

### DRY MATERIALS

Bottle	Conical Bordeaux, 0,750L
Size of the bottle	311 mm (H) x 81,3 mm (W)
Gross Weight of the bottle	1,42kg
Cork	Colmated Cork
Capsule	Complex Capsule – Dark blue with Le Grand Noir markings
Case	Case x 12, printed carton
Gross weight of the case	9,69kg

### PALLET CONFIGURATION

Number of layers per EURO pallet	5 layers
Number of cases per layer	15 cases x 5
Number of cases per pallet	100 cases x 5



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