

**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 Shiraz and Grenache grapes were picked at optimum aromatic ripeness then briefly cold macerated. The grapes were then pressed and only then was the clear juice racked. The wine remained on lees 3 months before being prepared for bottling.

**TASTING NOTES** 

Pale Pink. Intense aromas of raspberry, strawberry and redcurrant with a hint of pepper. Rich palette with refreshing bright red fruit and peppery character. Apparently dry, with attractive fruit-sweetness.

**FOOD STYLE** 

To be drunk by itself, or with a wide range of dishes, including ones prepared with oriental spices.

## ROSÉ KEY FACTS

fresh modern, pale-hued, dry, but fruity, rosé: one of the most popular styles

IN THE WORLD RIGHT NOW. GREAT WITH FOOD OR BY ITSELF

SHIRAZ GIVES JUST A TOUCH MORE WEIGHT TO THE FRESHNESS OF THE GRENACHE

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

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

## GENERAL TECHNICAL INFORMATION

DRY MATERIALS

**Bottle** Burgundy, 0,750L Size of the bottle 296 mm (H) x 88 mm (W)

Gross Weight of the bottle 1,4kg approx.

Cork N/A

Capsule Screwcap stelvin - Pink with

> Le Grand Noir markings Case x 12, printed carton

Gross weight of the case 16,907kg

**UPC - SCC CODES** 

Case

**Bottle** 084279 994048 Case 10084279994045

PALLET CONFIGURATION

Number of layers per VMF pallet 4 layers Number of cases per layer 14 cases x 12 Number of cases per pallet 56 cases x 12



## 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