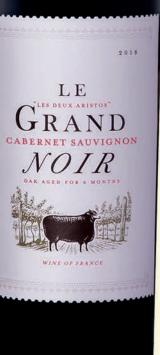
F NON CABERNET \$ HS 6 0 F P FRANCE 0

CABERNET SAUVIGNON

GRAPE VARIETY	85% Cabernet Sauvignon, 15% Shiraz
APPELLATION	IGP Pays d'Oc
REGION	Vineyards around Puichéric, Jouarres-Homps and the hilly areas of Caunes-Trausse, Minervois, Languedoc-Roussillon
OAK MATURATION	6 months barrel aged in French and American oak
CELLARING POTENTIAL	3 years
ALCOHOL	13.5%
ACIDITY	3.3g/L
РН	3.71
RESIDUAL SUGAR	5g/L
CLIMATE	Mediterranean
ALTITUDE	100 - 400m
EXPOSITION & SOIL	Alluvial slopes for the Cabernet, clay and limestone terraces for the Syrah
VINE AGE	20 years
DENSITY	4000 vines/ha
YIELD	Low - 70hl/ha
HARVEST	Mechanical harvesting at night to maintain freshness



-	٢,	×.
2	7	*
	R	
1		*
6	1	F
	N	k
2	1	*
1	2	1
		*
1	3	*
1	1	1
1		
>	1	*
>		*
	P	F.
1	1	2
1	1	*
1		*
1	4	F.
	ł	1
>	-	*
1		*
	7	5
5		*
	4	F
	ł	1
>	2	*
1	S	Per-
1		*
1		*
(6	F.
	ł	h.
2		*
1	S	*
1	ļ	1
	ł	
2	- No	*
	1	
1		*
	ſ	P.
		2
2	2	*
	1	
1		*
1	ļ	1
	ļ	
>	Ì	*
	1	
1	5	2
1	Ż	*
	1	6
5	ł	4
	1	1
1	N	2
1		*
1	ł	*
1	6	1
	1	1
		*
(1	
1	5	*
1	N	1
	-	
>		*
	4	

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 two varieties were vinified separately. Both went through a period of cold soak. Fermentation on skins lasted 2 weeks prior to pressing. There was very limited use of press wine.
TASTING NOTES	The blend of rich blackcurranty Cabernet and brambley, gently peppery Syrah makes this a very distinctive wine. The vanilla character of the oak is present but subtle, and the tannins are softer than in many Cabernets. A very luxurious drink; silky and satisfying
FOOD STYLE	Good with a range of red meat dishes, but its soft fruity character makes this an attractive wine to drink by itself.

CABERNET SAUVIGNON KEY FACTS

A PIONEERING WINE FOR THE REGION, BUT A REVIVAL OF THE OLD TRADITION OF ADDING HERMITAGE MADE FROM SYRAH TO CHÂTEAU LAFITE AND OTHER BORDEAUX MADE FROM CABERNET SAUVIGNON

SUBTLE USE OF OAK

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	Conical Bordeaux, 0,750L
Size of the bottle	300 mm (H) x 82,5 mm (W)
Gross Weight of the bottle	1,35kg
Cork	N/A
Capsule	Screwcap stelux – Red with
	Le Grand Noir markings
Case	Case x 12, printed carton
Gross weight of the case	16,907kg
UPC - SCC CODES	

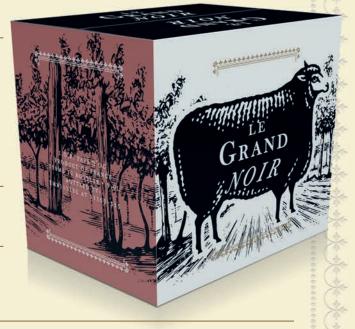
Case PALLET CONFIGURATION

Bottle

084279972121

10084279972128

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



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