



## CABERNET SYRAH

|                     |   |
|---------------------|---|
| GRAPE VARIETY       | 85% Cabernet Sauvignon, 15% Syrah   |
| APPELLATION         | IGP Pays d'Oc   |
| REGION              | Vineyards around Puichéric, Jouarres-Homps and the hilly areas of Caunes-Trausse, Minervois |
| OAK MATURATION      | 6 Months  |
| CELLARING POTENTIAL | 3 years   |
| ALCOHOL             | 13.5%   |
| ACIDITY             | 3.3g/L  |
| PH                  | 3.71  |
| RESIDUAL SUGAR      | 5g/L  |
| CLIMATE             | Mediterranean   |
| ALTITUDE            | 100 – 400m  |
| EXPOSITION & SOIL   | Alluvial slopes for the Cabernet, clay & 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  |

#### 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 two 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 & 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.

## C A B E R N E T   S Y R A H

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

#### 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 | 1,42kg   |
| Cork                       | N/A  |
| Capsule                    | Screwcap stelux – Red with<br>Le Grand Noir markings |
| Case                       | Case x 6, printed carton                             |
| Gross weight of the case   | 8.55kg   |

##### PALLET CONFIGURATION

|                                 |                      |
|---------------------------------|----------------------|
| Number of layers per VMF pallet | EURO 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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