

# LE "LE CAPRICIEUX" GRAND MALBEC NOIR



WINE OF FRANCE

## MALBEC

|                     |  |
|---------------------|--|
| GRAPE VARIETY       | 100% Malbec  |
| APPELLATION         | IGP Pays d'Oc  |
| REGION              | Villages of Homps and Pépieux, Minervois, Languedoc-Roussillon |
| OAK MATURATION      | 20% was matured in French and American oak barrels             |
| CELLARING POTENTIAL | 3 years  |
| ALCOHOL             | 13%  |
| ACIDITY             | 3.45g/L  |
| PH                  | 3.65   |
| RESIDUAL SUGAR      | 4g/L   |
| CLIMATE             | Mediterranean  |
| ALTITUDE            | 150m   |
| EXPOSITION & SOIL   | Alluvial slopes  |
| VINE AGE            | 20 years   |
| DENSITY             | 4000 Vines/ha  |
| YIELD               | LOW - 80hl/ha  |
| HARVEST             | Mechanical harvesting at night to maintain freshness           |





## VINEYARD NOTES

The vineyards, selected from low yielding vines, come from the areas of Carcassonne and the Minervois, in association with Celliers Jean d'Alibert.

## WINEMAKING NOTES

The wine 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

Deeply colored, soft, plummy and cherryish, with hints of violet. The use of oak is deliberately light to maintain the fruity, easy drinkability, of the wine. A great marriage of the fruity appeal of Argentine Malbec with the subtler, more structured and mineral-noted examples from Cahors in France.

## FOOD STYLE

Perfect with all full-flavored meat dishes, and as ideal with traditional French cuisine as more international dishes.

## MALBEC KEY FACTS

2010 IS THE FIRST RELEASE

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                       | Colmated Cork  |
| Capsule                    | Complex Capsule – Purple with Le Grand Noir markings |
| Case                       | Case x 12, printed carton                            |
| Gross weight of the case   | 16,907kg   |

### UPC – SCC

|        |                |
|--------|----------------|
| Bottle | 084279 986470  |
| Case   | 10084279986477 |

### 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*

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