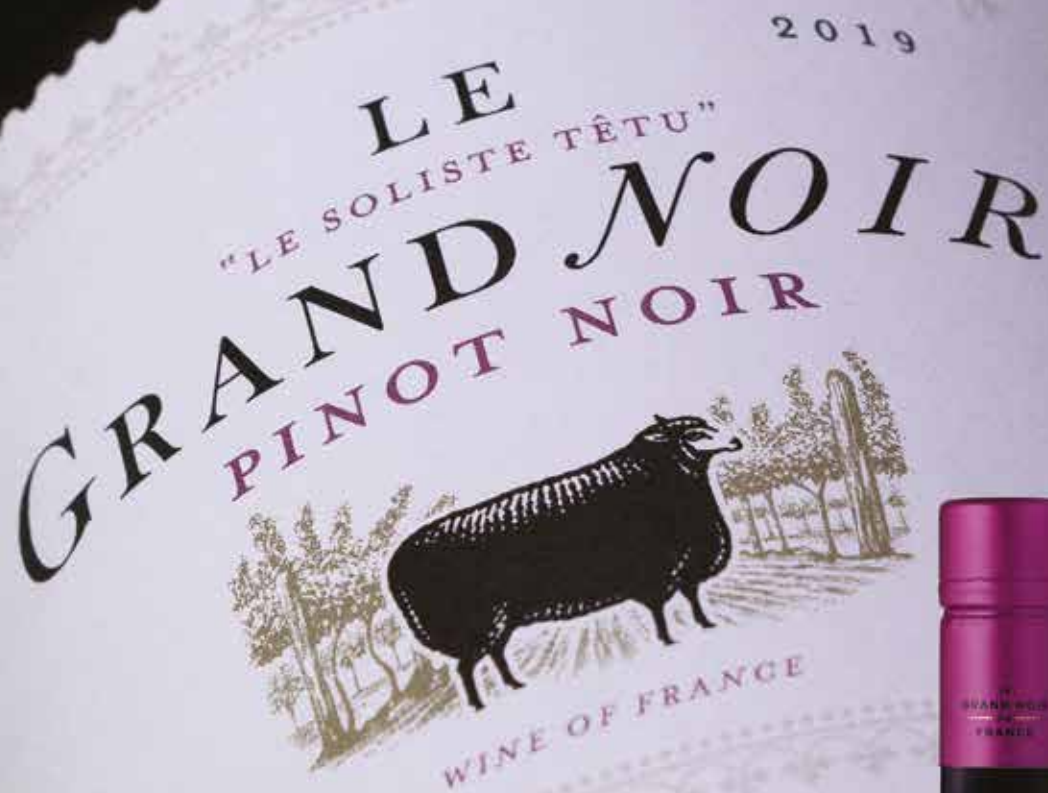


2019  
 LE  
 "LE SOLISTE TÊTU"  
 GRAND NOIR  
 PINOT NOIR  
 WINE OF FRANCE



## PINOT NOIR

GRAPE VARIETY	100% Pinot Noir
APPELLATION	IGP Pays d'Oc
REGION	Minervois, Languedoc Roussillon
OAK MATURATION	A small proportion, 10%, is matured in oak barrels
CELLARING POTENTIAL	3 years
ALCOHOL	12.5%
ACIDITY	2.9g/L
PH	3.68
RESIDUAL SUGAR	3g/L
CLIMATE	Mediterranean
ALTITUDE	A wide range of altitudes, from 200-400m
EXPOSITION & SOIL	Clay and limestone terraces
VINE AGE	10 years
DENSITY	4000 Vines/ha
YIELD	Low - 80hl/ha
HARVEST	Mechanical harvesting at night to maintain freshness



## VINEYARD NOTES

From the coolest area (Limoux) of the South of France influenced by the fact that it is:  
– Situated at the foothill of the Pyrenees rising to 400 meters above sea level  
– Sea breezes both from the Mediterranean and Atlantic Ocean  
Strong viticulture control: starting with defined Clone selection aimed at obtaining low yields, good canopy management helping produce ripeness. The rows are grassed down to avoid excessive vigour. In tourist terms, Limoux is considered the Tuscany of the South of France.

## WINEMAKING NOTES

Made in a very Burgundian manner. The whole bunches went through a period of cold soak. Fermentation on skins lasted 2 weeks prior to pressing. There was Burgundian-style manual punch-down to break up the cap and maximise colour. Very little press wine was used

## TASTING NOTES

A very distinctive and immediately enjoyable Pinot Noir, this is a very juicy, raspberryish, cherryish wine with hints of strawberry and oak and a refreshing note of pepper.

## FOOD STYLE

Great by itself or to accompany all a wide range of meat dishes, but could also be enjoyed with fish such as tuna or salmon.  
Serving note: Would be good slightly chilled, especially in warm weather

## PINOT NOIR KEY FACTS

GREAT WITH FOOD OR BY ITSELF

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
Cork	N/A
Capsule	Screwcap stelux – Purple with Le Grand Noir markings
Case	Case x 12, printed carton
Gross weight of the case	16,991kg

### UPC – SCC CODES

Bottle	084279 975054
Case	10084279975051

### PALLET CONFIGURATION

Number of layers per VMF pallet	5 layers
Number of cases per layer	11 cases x 12
Number of cases per pallet	55 cases x 12



LE GRAND *Noir*

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