



LES RESERVES – WHITE

GRAPE VARIETY	60% Grenache Blanc, 35% Roussanne, 5% Viognier
APPELLATION	AOP Languedoc
REGION	Languedoc-Roussillon
OAK MATURATION	100% in French Oak
CELLARING POTENTIAL	5 years
ALCOHOL	13.7%
ACIDITY	3,85g/L
PH	3.65
RESIDUAL SUGAR	<2g/L
CLIMATE	Mediterranean
ALTITUDE	300m
EXPOSITION & SOIL	Schist and Calcareous soils
VINE AGE	25 years
DENSITY	4000 Vines/ha
YIELD	Low - 60hl/ha
HARVEST	Manual and mechanical

VINEYARD NOTES The grapes, selected in association with Celliers Jean d'Alibert, come from low yielding vines grown on schist and limestone in the higher altitude area of the Languedoc.

WINEMAKING NOTES The grapes were picked according to flavor profile or Ph. The grapes were directly pressed and the clear juice was fermented at low temperature before being aged in 1-2 years old 400 liter French barrels.

TASTING NOTES The Grenache Blanc gives a slight spice peppery character while the Roussanne gives the body and grip to the wine. The small percentage of Viogniers gives a floral touch. The schist soil contributes to "mineral" notes, while the calcareous soil gives more fruit intensity.

FOOD STYLE The wine has the fruit intensity & characters of great wines. It can be drunk with fish, white meat or with any wild spice dishes.

GENERAL TECHNICAL INFORMATION

DRY MATERIALS

Bottle	Conical Bordeaux, 0,750L
Size of the bottle	311 mm (H) x 81,3 mm (W)
Gross Weight of the bottle	1,42kg
Cork	Colmated Cork
Capsule	Complex Capsule – Dark blue with Le Grand Noir markings
Case	Case x 12, printed carton
Gross weight of the case	9,69kg



PALLET CONFIGURATION

Number of layers per EURO pallet	5 layers
Number of cases per layer	15 cases x 5
Number of cases per pallet	100 cases x 5

LE
GRAND NOIR

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CELLIERS JEAN D'ALIBERT, R.D. 52 ROUTE DE PÉPIEUX, II 160 RIEUX-MINERVOIS. FRANCE