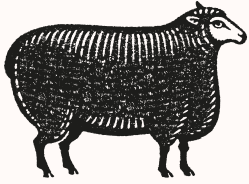


LE GRAND NOIR

CHARDONNAY

LE PIANO & LA CLARINETTE



One of the first wines we produced, like its red sibling, Les Deux Aristos, this is a blend of two classic grape varieties – Chardonnay and Viognier – that work in perfect harmony. Chardonnays come in many styles, from light, acidic and minerally to rich, buttery and oaky. We wanted to make neither of these. Our ambition was a wine that was satisfying, yet fresh, and with a sufficiently interesting flavour to capture the imagination – and that's where the perfumed notes of the Viognier came in. From the outset, it was crucial that it would be a great accompaniment to food, while being perfect to drink by itself.

TASTING NOTES

This is a fresh wine, with the apple, melon and pineapple flavors of the Chardonnay, a touch of mango and ginger from the Viognier and a subtle hint of oak.

FOOD STYLE

Great by itself or to accompany all *fish* and *white meat dishes*. Will work well with *oriental food*.



GRAPE VARIETY

85% Chardonnay, 15% Viognier

APPELLATION

IGP PAYS D'OC

REGION

Minervois, Languedoc Roussillon

OAK MATURATION

30% vinified in French & American barrels. The remainder, including the Viognier was unoaked.

CELLARING POTENTIAL

3 years

ALCOHOL

13%

ACIDITY

3.7 g/L

PH

3.5

RESIDUAL SUGAR

3 g/L

CLIMATE

Mediterranean

ALTITUDE

150m

EXPOSITION & SOIL

Clay & limestone terraces

VINE AGE

15 Years

DENSITY

4000 Vines/ha

YIELD

LOW – 60hl/ha

HARVEST

Mechanical harvesting at night to maintain freshness



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