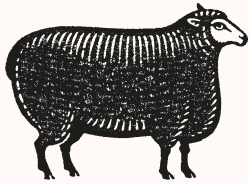


# LE GRAND NOIR

## GSM RED BLEND

LES TROIS JAMMEURS – THE THREE JAMMING MUSICIANS



The trio of grapes used to make this wine are like three jazzmen – jammers – improvising together in perfect harmony. The Grenache brings bright, juicy, peppery flavours – the piano – while the dark-berry, spicy Syrah – the drummer – offers the structure and the beat, and the perfumed Mourvedre, the bass.

The blend was unusual in the region before we produced it, but it will be familiar to many from its use in the *Rhône* and *Australia*. We love those wines but think ours has a character of its own.

We love jazz, but if that kind of music isn't your thing, imagine members of a sports team who play off their individual strengths to win games.

### TASTING NOTES

Grenache, Syrah and Mourvedre are brilliantly compatible – as many people will have discovered in great examples from the *Rhone Valley*. The blend gives spicy blackberryish flavours, dark plum, black cherry dark fruit and a hint of pepper. There is also a distinctive mineral, perfumed note that comes from the *Mourvedre*. The different soils and altitudes contribute hugely too.

### FOOD STYLE

Perfect with all full-flavoured meat dishes, and ideal with traditional *French cuisine* as well as more international dishes whose flavours include a note of spice.



### GRAPE VARIETY

60% Grenache, 35% Syrah, 5% Mourvedre

### APPELLATION

IGP PAYS D'OC

### REGION

Minervois, Languedoc Roussillon

### OAK MATURATION

Nil

### CELLARING POTENTIAL

3 years

### ALCOHOL

13.5%

### ACIDITY

3.25 g/L

### PH

3.7

### RESIDUAL SUGAR

5 g/L

### CLIMATE

Mediterranean

### ALTITUDE

150m

### EXPOSITION & SOIL

Clay and limestone terraces for the Syrah, clay and limestone slopes for the Mourvedre and hillside and deep clay and limestone terraces for the Grenache.

### VINE AGE

25 Years

### DENSITY

4000 Vines/ha

### YIELD

LOW – 80hl/ha

### HARVEST

Mechanical Harvesting at night to maintain freshness



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