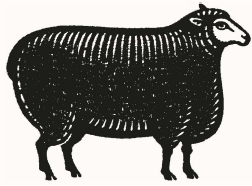


LE GRAND NOIR



MALBEC

LE CAPRICIEUX

The French musical term *capricieux* means 'playful', and that's how we've always seen the Malbec vines which surprise us every year with their deeply fruity and subtly spicy, plummy, blueberryish wines. We were among the first in our ancient region of Southern France to make this style, from a set of very special vineyards with varied soils and altitudes.

TASTING NOTES

Deeply coloured, soft, plummy and cherryish, with hints of violet. The use of oak is deliberately delicate 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-flavoured meat dishes*, and is as ideal with traditional *French* and *international cuisine*.



GRAPE VARIETY

100% Malbec

APPELLATION

IGP PAYS D'OC

REGION

Villages de Homps & Pépieux, Minervois, Languedoc-Roussillon

OAK MATURATION

Nil

CELLARING POTENTIAL

3 years

ALCOHOL

13%

ACIDITY

3.45 g/L

PH

3.65

RESIDUAL SUGAR

4 g/L

CLIMATE

Mediterranean

ALTITUDE

150m

EXPOSITION & SOIL

Alluvial soils

VINE AGE

20 Years

DENSITY

4000 Vines/ha

YIELD

LOW - 80hl/ha

HARVEST

Mechanical harvesting at night to maintain freshness



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