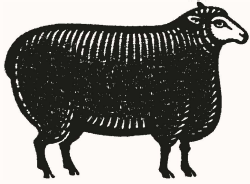


LE GRAND NOIR



MOSCATO

LA BELLE ITALIENNE

The French way of describing a beautiful – belle – Italian woman reflects how we have subtly adapted the traditional light, grapey style of wine-making associated with this grape to our ancient corner of Southern France. Muscat grapes have been grown in our region for millennia, but we were among the first to think of using them to make a light, fresh and gloriously, gulpably, grapey, lower-alcohol wine like this.

TASTING NOTES

Wonderful floral aromas and juicy peach and melon flavors with just the right amount of sweetness.

FOOD STYLE

Pairs well with *salads, grilled chicken* or *Asian dishes*. Delicious on its own.



GRAPE VARIETY

100% Muscat

APPELLATION

IGP PAYS D'OC

REGION

Languedoc-Roussillon

OAK MATURATION

Nil

CELLARING POTENTIAL

3 years

ALCOHOL

11.5%

ACIDITY

3.75 g/L

PH

3.36

RESIDUAL SUGAR

59 g/L

CLIMATE

Mediterranean

ALTITUDE

50m

EXPOSITION & SOIL

Gravel terraces

VINE AGE

15 Years

DENSITY

4000 Vines/ha

YIELD

LOW – 60hl/ha

HARVEST

Mechanical harvesting



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