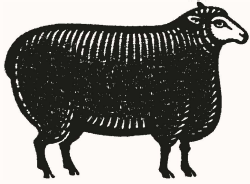


LE GRAND NOIR



PINOT NOIR

LE SOLLISTE TÊTU

Pinot Noir usually hates being blended, so it's famously a soloist. It's also stubborn – têtù –, about where it will reveal its unique cherry and raspberry flavours. Before us, no one thought of planting it in our ancient, high altitude vineyards in Southern France. Robert Joseph lived and worked for several years in Burgundy and knows how tricky it can be – and how rewarding to get right. When we began working on le Grand Noir 15 years ago, very few people imagined it was possible to make fine Pinot Noir in Languedoc – but that was also true for the pioneers of California, Oregon, New Zealand and Chile, all of whom are now making world class wines. The secret for us lay in finding a set of vineyards with varying soil, altitudes and microclimates. So, instead of finding one spot in which our soloist could play at her best, we found several - like a musician might enjoy playing in a set of different venues. We're not trying to copy Burgundy, but we are using Burgundian winemaking techniques to make a world class Pinot Noir we are really proud of.

TASTING NOTES

A very distinctive and immediately enjoyable Pinot Noir, this is a very juicy, raspberryish, cherryish wine with hints of strawberry and oak and a refreshing note of pepper.

FOOD STYLE

Great by itself or to accompany a wide range of *meat dishes*, but could also be enjoyed with fish such as *tuna* or *salmon*. Our Pinot Noir would be good slightly chilled, especially in warm weather.



GRAPE VARIETY

100% Pinot Noir

APPELLATION

IGP PAYS D'OC

REGION

Languedoc-Roussillon

OAK MATURATION

A small proportion, 10% is matured in oak barrels

CELLARING POTENTIAL

3 years

ALCOHOL

12.5%

ACIDITY

2.9 g/L

PH

3.68

RESIDUAL SUGAR

3 g/L

CLIMATE

Mediterranean

ALTITUDE

A wide range of altitudes, from 200-400m

EXPOSITION & SOIL

Clay & limestone terraces

VINE AGE

10 Years

DENSITY

4000 Vines/ha

YIELD

LOW – 80hl/ha

HARVEST

Mechanical harvesting at night to maintain freshness



WWW.LEGRANDNOIR.COM

CONTACT@LEGRANDNOIR.COM

TWITTER.COM/LEGRANDNOIR

INSTAGRAM.COM/LEGRANDNOIRWINES

FACEBOOK.COM/LEGRANDNOIRWINE