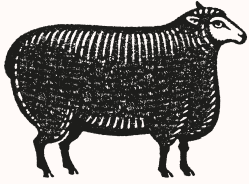


LE GRAND NOIR



ROSE

LE DIAMANT LÉGENDAIRE

Provence makes delicious rosé, but so – now – does our region of Languedoc. Indeed one of the world's priciest is produced not that far away, and we like to think of this pioneering, pale, dry rosé as the diamond in our collection. We weren't looking to copy Provence, but we did want to hit some of the same notes with the Grenache grape – the variety associated with that region. Just like the Deux Aristos, we added some of our delicious Syrah to the blend that gives it a brambley note to go with the strawberry and pepper of the Grenache.

TASTING NOTES

Pale pink. Intense aromas of raspberry, strawberry and redcurrant with a hint of pepper. Rich palette with refreshing bright red fruit, brambley and peppery character. Combines dry flavors – it has almost no residual sugar – with lovely fruit-sweetness.

FOOD STYLE

To be drunk by itself, or with a wide range of dishes, including ones prepared with *oriental spices*.



GRAPE VARIETY

85% Grenache, 15% Syrah

APPELLATION

IGP PAYS D'OC

REGION

Languedoc-Roussillon

OAK MATURATION

Nil

CELLARING POTENTIAL

Enjoy now

ALCOHOL

12.5%

ACIDITY

4.42 g/L

PH

3.16

RESIDUAL SUGAR

1.9 g/L

CLIMATE

Mediterranean

ALTITUDE

150 m

EXPOSITION & SOIL

Clay & limestone terraces

VINE AGE

15 Years

DENSITY

4000 Vines/ha

YIELD

LOW – 80hL/ha

HARVEST

Mechanical harvesting at night to maintain freshness



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