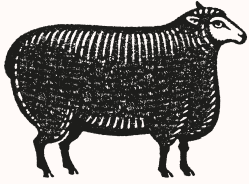


LE GRAND NOIR

.....

SAUVIGNON BLANC



LES DEUX MONDES

Sauvignon Blanc is a relative newcomer to our region and it took time for us to locate precisely the best soils and altitudes in which to grow it. The 'two worlds' refers to the combination of vibrant New World character and Old World subtlety that we wanted to create in this dry and freshly fruity example of the Sauvignon grape. Like all of our wines, it owes its character to our careful blending of grapes grown in different soils and at different altitudes. It also gains a fascinating note from the addition of a little Marsanne – a combination that almost nobody else has tried.

TASTING NOTES

.....

A very interesting wine with a refreshingly grassy green fig, papaya and lychee notes combined with characteristic Sauvignon capsicum, tomato and cassis leaf and gooseberry.

FOOD STYLE

.....

Great by itself or to accompany all *fish and white meat dishes*. Will work especially well with *seafood*. Delicious by itself.



GRAPE VARIETY

100% Sauvignon Blanc

APPELLATION

IGP PAYS D'OC

REGION

Languedoc-Roussillon

OAK MATURATION

Nil

CELLARING POTENTIAL

3 years

ALCOHOL

12.5%

ACIDITY

4.1 g/L

PH

3.3

RESIDUAL SUGAR

<2 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



WWW.LEGRANDNOIR.COM | CONTACT@LEGRANDNOIR.COM | TWITTER.COM/LEGRANDNOIR

INSTAGRAM.COM/LEGRANDNOIRWINES | FACEBOOK.COM/LEGRANDNOIRWINE