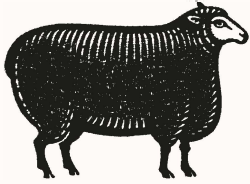


LE GRAND NOIR



VIOGNIER

L'ABRICOT & LE GINGEMBRE

The Viognier is an extraordinary grape with flavours of apricot and ginger and honeysuckle perfume – hence the name. We were among the first to produce it in our region - from very special vineyards where this often tricky variety ripens perfectly.

TASTING NOTES

Viogniers are often over-oaked. We wanted our wine to display the floral, exotic of this grape and it was crucial that it would be a great accompaniment to food. The wine has extra freshness, and pineapple and melon notes that go with its delightful mango and apricot flavours. The wine saw no oak. A truly classy example of this variety.

FOOD STYLE

Great with *oriental food*, by itself or with all *fish and white meat dishes*.



GRAPE VARIETY

100% Viognier

APPELLATION

IGP PAYS D'OC

REGION

Languedoc-Roussillon

OAK MATURATION

Nil

CELLARING POTENTIAL

3 years

ALCOHOL

13%

ACIDITY

3.8 g/L

PH

3.4

RESIDUAL SUGAR

3 g/L

CLIMATE

Mediterranean

ALTITUDE

200 m

EXPOSITION & SOIL

Clay & limestone terraces

VINE AGE

15 Years

DENSITY

4000 Vines/ha

YIELD

LOW – 70hl/ha

HARVEST

Mechanical harvesting at night



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