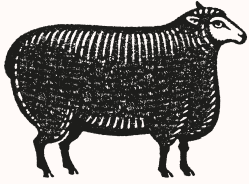


LE GRAND NOIR

.....

ORGANIC RED BLEND



VINEYARD NOTES

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Selected from high altitude vineyards of the *Montagne Noire* region (*La Livinière*) and warmer climate fruit of the *Homps* area.

WINEMAKING NOTES

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The *Merlot* is displayed & enhanced with the complexity of cooler climate. Traditional hot fermentation and "New World" cool fermentation ensure the wine has both intense fruit & structure. While the *Cabernet Sauvignon* is traditionally handled with more extended skin maceration.

TASTING NOTES

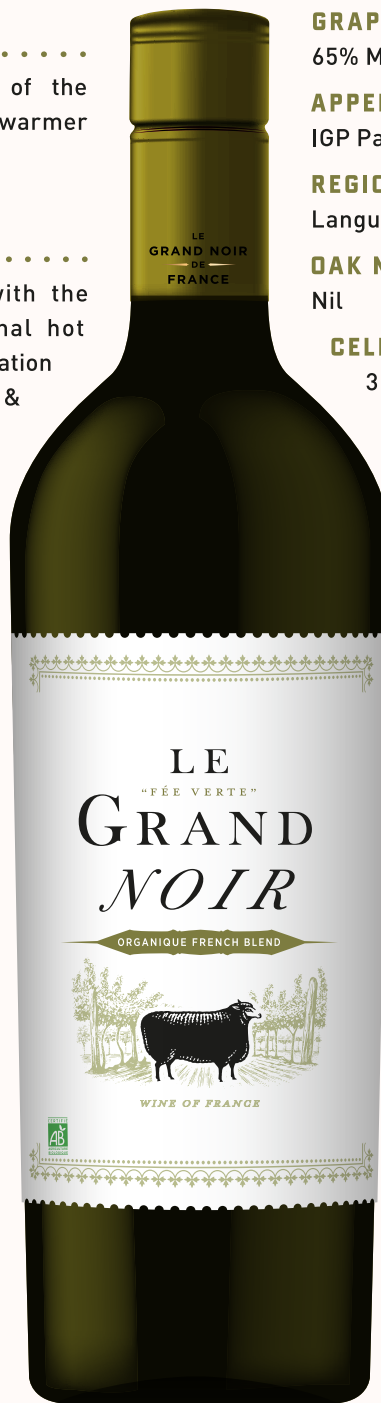
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Soft, intense up front, ripe blackberry fruit together with the *Merlot* character and the *Cabernet Sauvignon* bring perfumed violets aromas with overtones of rich jameu red fruit and herbal. A multi-dimensional, round and full wine. A crisp blackcurrant finish with lingering mulberry, spice blackberry fruit & ripe tannins.

FOOD STYLE

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Delicious with flavoursome *red meat*, *vegetarian dishes* or by itself.



GRAPE VARIETY

65% Merlot & 35% Cabernet Sauvignon

APPELLATION

IGP Pays d'OC

REGION

Languedoc-Roussillon

OAK MATURATION

Nil

CELLARING POTENTIAL

3 years

ALCOHOL

13.5%

ACIDITY

3.4 g/L

PH

3.7

RESIDUAL SUGAR

4 g/L

CLIMATE

Mediterranean

ALTITUDE

100-150m

EXPOSITION & SOIL

Terraces of gravel, silice and clay

VINE AGE

7-20 years

DENSITY

3000-4000 vines per hectare

YIELD

6-7000kg hectare

HARVEST

Mechanical



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