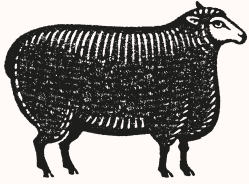


LE GRAND NOIR



ORGANIC WHITE CHARDONNAY

VINEYARD NOTES

The organic vineyards are on the terraces of *Pépieux* and benefit from the winds of the valley of the *Garonne* or the Mediterranean sea which facilitate organic agriculture .

WINEMAKING NOTES

The grapes were mechanically picked early in the morning to avoid oxidation . They were the gently pressed and only the clear juice was fermented at temperatures between 17-20°C. The wine remained on lees for 3 months before preparation for bottling.

TASTING NOTES

Pale straw. Enticing, fresh but restrained aromas of melon, apple and subtle pineapple. A wine for those who don't want simple, big, buttery **Chardonnay**, this is all about French elegance. Rich, but dry, with a satisfyingly long finish.

FOOD STYLE

Like all the best subtle **French white wines**, this is a very adaptable wine that will go with almost any but the most *powerfully-flavoured dish*, and is absolutely delicious by itself.



GRAPE VARIETY

100% Chardonnay

APPELLATION

IGP Pays d'OC

REGION

Languedoc-Roussillon

OAK MATURATION

Nil

CELLARING POTENTIAL

3 years

ALCOHOL

13.2%

ACIDITY

4.7 g/L

PH

3.45

RESIDUAL SUGAR

3 g/L

CLIMATE

Mediterranean

ALTITUDE

100-150m

EXPOSITION & SOIL

South-east exposition and calcareous and gravel terraces soils

VINE AGE

10-12 years

DENSITY

3000-4000 vines per hectare

YIELD

6000 kg/hectare

HARVEST

Mechanical



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