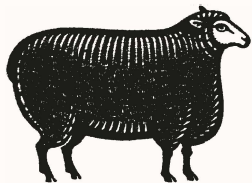


At HOME in FRANCE and WELCOME *Everywhere...*

# LE GRAND NOIR



## SPARKLING ROSE

This fresh and modern sparkling wine is created by secondary fermentation in the bottle, spending 6 months resting on lees prior to release. This process gives the wine fine bubbles and a creamy texture. The 100% Grenache wine expresses intense aromas of red berries and rich fruit flavors, while delicate bubbles create a truly indulgent experience.

### TASTING NOTES

Complex wine with the expression of red fruits marked but all in delicacy. Golden apple, navel orange, heirloom tomato, strawberry tops, and pickled watermelon. Flavor of ground nuts, strawberry jelly, and graphite.

### FOOD STYLE

Ideal as an aperitif, *spicy tapas, a beef tartare and red berry desserts.*



### GRAPE VARIETY

85% Grenache & 15% Carignan

### APPELLATION

IGP PAYS D'OC

### REGION

Minervois, Languedoc Roussillon Nil

### OAK MATURATION

Nil

### CELLARING POTENTIAL

3 years

### ALCOHOL

12%

### ACIDITY

5,2g/l

### PH

3,2

### RESIDUAL SUGAR

7g/l

### CLIMATE

Mediterranean

### ALTITUDE

200-300m

### EXPOSITION & SOIL

Calcareous

### VINE AGE

Between 10 and 25 years

### DENSITY

3500 vines per hectare

### YIELD

7000 kg/h

### HARVEST

Mechanical



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