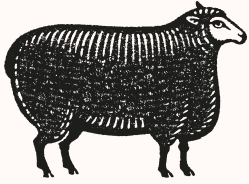


LE GRAND NOIR

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LES RESERVES WHITE



While our region has earned a reputation for producing fine red wine, whites from its traditional grapes have not always been quite as impressive. We worked very hard with white Grenache, Roussanne and Viognier from our best vineyards to create this Languedoc of which we are really proud. It can be compared to similar blends from the Rhône, but it has its own regional character.

TASTING NOTES

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This is an unusually perfumed example of white wine from this region, with a creamy texture, appley, limey fruit and a lovely hint of floral perfume. The oak is subtly in the background.

FOOD STYLE

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Freshly enjoyable by itself, this is perfect *seafood* wine but has enough character to match *light red meat dishes*.



GRAPE VARIETY

60% Grenache Blanc, 35% Roussanne, 5% Viognier

APPELLATION

AOP Languedoc

REGION

Languedoc Roussillon

OAK MATURATION

100% French barrels aged

CELLARING POTENTIAL

5 years

ALCOHOL

13.7%

ACIDITY

3.85 g/L

PH

3.65

RESIDUAL SUGAR

<2 g/L

CLIMATE

Mediterranean

ALTITUDE

100-250m

EXPOSITION & SOIL

Gravel terraces and altitude schist

VINE AGE

10-20 years

DENSITY

3000-4000 vines per hectare

YIELD

4000 kg/hectare

HARVEST

Mechanical



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