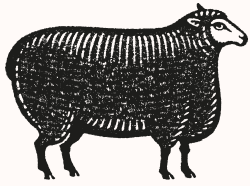


LE GRAND NOIR



ALCOHOL FREE GRENACHE BLANC - CHARDONNAY

LE GRAND NOIR 0.0 SANS SOUCI BLANC

We absolutely adore wine. Even so, for whatever reason, there are occasions when we don't always want to drink alcohol but still want a delicious, fruity-but-dry, non-alcoholic drink to enjoy by itself or with food. So, we decided to create Le Grand Noir Sans Souci Blanc. This was far from simple and required a lot of time, effort and experimentation. After choosing to liberate the wine from its alcohol using highly sophisticated spinning cone, vacuum distillation equipment, we experimented with a wide range of wines and grape varieties from the Celliers Jean d'Alibert / Le Grand Noir vineyards. We knew that, to make a good zero-alcohol Le Grand Noir, we had to start with a really well-balanced wine. We then added a tiny amount of natural fruit flavours, to add the final touch to a dry-tasting beverage like no other.

TASTING NOTES

After much experimentation, we found that the fresh lemony-limey and herbaceous character of the Grenache Blanc partnered perfectly with the melon and pineapple of the Chardonnay and apricot of the Viognier. The result is much drier on the palate than most other wine-based, zero-alcohol drinks, with a much more lingering flavour.

FOOD STYLE

Good with a range of dishes but very attractive to drink by itself.



GRAPE VARIETY

80% Grenache Blanc 10% Chardonnay 10% Viognier

REGION

Vineyards around Pepieux in Minervois, Languedoc

CELLARING POTENTIAL

3 years

ALCOHOL

0.0%

ACIDITY

4.03 g/L

PH

3.18

RESIDUAL SUGAR

13.18 g/L

CLIMATE

Mediterranean

ALTITUDE

150m

EXPOSITION & SOIL

Gravel terraces

VINE AGE

20 years

DENSITY

4000 vines/ha

YIELD

Low - 70hl/ha

HARVEST

Mechanical

CALORIES

10kcal/100ml



WWW.LEGRANDNOIR.COM | CONTACT@LEGRANDNOIR.COM | TWITTER.COM/LEGRANDNOIR

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