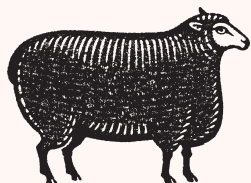


LE GRAND NOIR



LES RESERVES RED

The brilliantly presented wine which we have not produced in every vintage, is the richest and most complex of the Grand Noir range. It showcases the best Syrah and Grenache vineyards and the characteristic character of the Languedoc appellation. We mature the wine in oak barrels, but take care not to allow the flavour of the wood to intrude on the fruit. Like its white counterpart, it is often paired with special dishes and offered as a gift.

TASTING NOTES

The *Syrah* gives the soft, rich dark bramble fruit with some white pepper, while the *Grenache* contributes some cherry and strawberry character and some additional spice. These flavors are complemented by subtle vanilla & coffee notes from the oak casks.

FOOD STYLE

Perfect with all rich meat dishes, including beef, lamb and especially game such as venison and pheasant.



GRAPE VARIETY

55% Syrah, 45% Grenache

APPELLATION

AOP Languedoc

REGION

Languedoc Roussillon

OAK MATURATION

100% French oak for 12 months

CELLARING POTENTIAL

3 years

ALCOHOL

14%

ACIDITY

3.05 g/L

PH

3.8

RESIDUAL SUGAR

<2 g/L

CLIMATE

Mediterranean

ALTITUDE

300 m

EXPOSITION & SOIL

Limestone soil, exposed South & South-East facing slopes

VINE AGE

60 Years

DENSITY

4000 Vines/ha

YIELD

LOW – 40hl/ha

HARVEST

Manual & mechanical



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