

LE GRAND *Noir*

(BLACK SHEEP)

IMPACT **HOT** 2010
PROSPECTS
AWARDS

MARKET WATCH MAGAZINE
OCTOBER 2010



Being Unique

In a world where so many things increasingly look the same, we're delighted to offer you a wine that doesn't sheepishly follow the herd.

"The world's bestselling guide to inexpensive wines"



WINNERS!
CHARDONNAY
GSM
PINOT NOIR



GSM
GOLD MEDAL
2010 San Francisco International
Wine Competition



GSM
GOLD MEDAL
BACK TO BACK
2008 & 2009
London International Wine Competition



PINOT NOIR
SILVER MEDAL
2010 Grand Harvest Awards
CHARDONNAY
BACK TO BACK
SILVER MEDAL
2009 & 2010 Grand Harvest Awards



CABERNET-SHIRAZ
GOLD MEDAL
Vintage 2007
2009 Brussels International Wine Competition



BEST BUY
2009 PINOT NOIR
BEST BUY
2009 CHARDONNAY



88 POINTS
LE GRAND NOIR GSM
2007



LE GRAND Noir

It's good to be different...

The select vineyards used to produce the wines of Le Grand Noir are located in the notable regions of Minervois and Carcassonne. Situated among rolling uplands and broad plateaus between the Pyrennes and "Black" mountain ranges, the diverse soils are comprised of limestone, chalk, clay, granite, and schist. The mild Mediterranean climate provides ideal conditions for producing high quality fruit. The wines are bottled in association with Celliers Jean d'Alibert.

Chardonnay

Pinot Noir

GSM

Cabernet-Shiraz

Malbec

<i>Grapes</i>	85% Chardonnay, 15% Viognier	88% Pinot Noir, 12% Grenache	60% Grenache, 35% Syrah, 5% Mourvedre	60% Cabernet Sauvignon 40% Shiraz	100% Malbec
<i>Designation & Region</i>	IGP Pays d'Oc, France Minervois	IGP Pays d'Oc, France Minervois	IGP Pays d'Oc, France Minervois	IGP Pays d'Oc, France Minervois	IGP Pays d'Oc, France Minervois
<i>Winemaking Notes</i>	Harvested at optimum ripeness, cold macerated, pressed, cold settled and then fermented. 60% of the Chardonnay is barrel fermented, remaining on the lees in the barrel for 6 months. The wine is then blended with Viognier and bottled.	Carefully selected, hand-picked grapes are cold soaked for 10 days. Long fermentation and manual cap "punch down". The wine is then barrel aged for six months in combination French and American oak.	Harvested at optimum ripeness and cold macerated. Fermentation is carried out in stainless steel tanks to maintain the robust fruit characters of the wine.	Harvested at optimum ripeness and cold macerated. The wine is macerated on skins for 4 weeks then pressed, followed by malo-lactic fermentation in barrel. The wine is then aged for 6 months in combination French and American oak barrels.	Harvested at optimum ripeness, the grapes are then cold soaked prior to fermentation. Fermentation in stainless steel continues for two weeks on the skins with 20% barrel aged 6 months in combination French & American oak.
<i>Tasting Notes</i>	Vibrant yellow color, intense aromas of lime and mango with hints of toasted vanilla. Rich palate with lemon-lime flavors and subtle oak influences. Excellent length and finish.	Very approachable with red cherry and currant flavors balanced nicely with hints of spice.	Deep red in color, this wine offers intense aromas of licorice, cocoa, and spice. Rich and complex with soft tannins.	Deep red color with purple fringe. Intense aromas of vanilla, coffee, spice and herbs. Rich palate with vanilla and red fruit flavors, moderate tannins and excellent length.	Deep dark purple in color, this wine showcases flavors of black cherries and plums laced with hints of pepper and spice.
<i>Food Pairings:</i>	Enjoy with hors d'oeuvres, seafood, poultry, pork dishes, and exotic Asian dishes.	Versatile with many foods including pork, tuna, salmon, and firm cheeses.	This wine pairs well with game meats and BBQ dishes or simply on it's own.	A great compliment to hearty beef dishes such as stews, chops, grilled burgers and steaks.	Perfect match with pizza, burgers and hearty meat dishes.
<i>Alcohol:</i>	13%	13%	13%	13%	13%
<i>Acidity:</i>	3.4 g/l	5.4 g/l	3.25 g/l	3.14 g/l	3.45 g/l
<i>Residual Sugar:</i>	3 g/l	3 g/l	6 g/l	5.5 g/l	4 g/l
<i>UPC:</i>	0-84279-97211-4	0-84279-97505-4	0-84279-97822-2	0-84279-97212-1	0-84279-98647-0
					