

GRAND NOIR

ALCOHOL FREE GRENACHE - PINOT NOIR

LE GRAND NOIR O.O SANS SOUCI ROUGE

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 Rouge. 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 strawberry and pepper character of the Grenache was the ideal partner for the raspberry and cherry of the Pinot Noir. There is just a hint of oak and a softer texture and more lingering summer-fruit flavour than are to be found in many wine-based, zero-alcohol drinks.

FOOD STYLE

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



GRAPE VARIETY

50% Pinot Noir 50% Grenache

REGION

Vineyards around Pepieux in Minervois, Languedoc

CELLARING POTENTIAL

ACIDITY

RESIDUAL SUGAR

13.7 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

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