



Osoyoos  
Larose

# LE GRAND VIN 2018



## OSOYOOS LAROSE 'LE GRAND VIN'

Osoyoos Larose 'Le Grand Vin' is the result of centuries-old Bordeaux tradition deployed on an exceptional Canadian terroir. In 1998, Groupe Taillan—co-owner of the prestigious Château Gruaud Larose in the Saint-Julien appellation, classified as a Deuxieme Cru Classé in 1855—created the Osoyoos Larose estate on an 80-acre bench overlooking the magnificent Lake Osoyoos in the south Okanagan Valley of British Columbia.

## WINEMAKER'S NOTES

Le Grand Vin 2018 is a classic Osoyoos Larose. An elegant vintage with a perfect balance between ripe red fruit, acidity, and tannins.

## GROWING SEASON

Winter 2018 was colder than usual while the spring was warm and dry with budbreak slightly earlier than usual occurring at the end of April. The Okanagan Valley's dry summer weather began in June and throughout precipitation was extremely limited. 2018 was a classic Okanagan vintage resulting in small, concentrated berries.

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## HARVEST DATE

**Merlot:** 1<sup>st</sup> of October  
**Malbec:** 11<sup>th</sup> of October  
**Cabernet Franc:** 17<sup>th</sup> of October  
**Cabernet Sauvignon:** 24<sup>th</sup> of October  
**Petit Verdot:** 7<sup>th</sup> of November

## BLEND

**Merlot:** 64.9%  
**Cabernet Franc:** 14.2%  
**Cabernet Sauvignon:** 12.7%  
**Petit Verdot:** 5.2%  
**Malbec:** 3%

## VINIFICATION

We carefully separated and picked each block. The grapes are hand-sorted, destemmed, and crushed at the winery. Fermentation occurs in custom-made conical tanks. Each lot is tasted daily to adapt the skin contact. The skin contact lasted around 25 days until the wine reached the perfect concentration. MLF in tank.

## AGING

12 months in a 60/40 split of new and one year-old French oak barrels.