



Osoyoos
Larose



LE GRAND VIN 2020

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, the renowned French Groupe Taillan planted the Osoyoos Larose estate on an 80-acre bench overlooking the magnificent Lake Osoyoos in the south Okanagan Valley of British Columbia. The aim of this ambitious project was to create two iconic wines which would perfectly showcase the exceptional terroir of the Okanagan valley.

WINEMAKER'S NOTES

Le Grand Vin 2020 a refined style of Le Grand Vin.

An intense nose of coffee, cigar, dark plums, and cherries. On the palate, round tannins, and a long fresh finish with notes of cedar and black berries.

DRINKABILITY

Like any Osoyoos Larose vintage this wine will age gracefully over the next 10 to 15 years. Over time the tannins will mellow out and more tertiary will develop. Drinking window (2025-2040)

GROWING SEASON

The 2020 vintage was a unique Okanagan vintage. The spring was cool and wet with budbreak slightly later than previous vintages. The cooler spring gave way to a warm and dry July, August, and September. The long and warm autumn and helped the crop ripen perfectly the cool nights helped keep freshness in the wines.

HARVEST DATE

Merlot: 1st of October
Malbec: 3rd of October
Cabernet Franc: 16th of October
Cabernet Sauvignon: 18th of October
Petit Verdot: 19th of October

BLEND

Merlot: 66%
Cabernet Franc: 3%
Cabernet Sauvignon: 15%
Petit Verdot: 9%
Malbec: 8%

VINIFICATION

We carefully separated and picked each block by hand. 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 30-30-30 split of new and one year-old French oak barrels