



# AMFÒRA

Vin Orange

*Villa Noria*



Natural Wine

# AMFÒRA

de Villa Noria



# AMFÒRA

Vin Orange

Villa Noria

## Why Amfòra ?



Maceration during 2 months



Wine from maceration in amphora



Natural

~~sulfites~~

No sulfites

## A large range

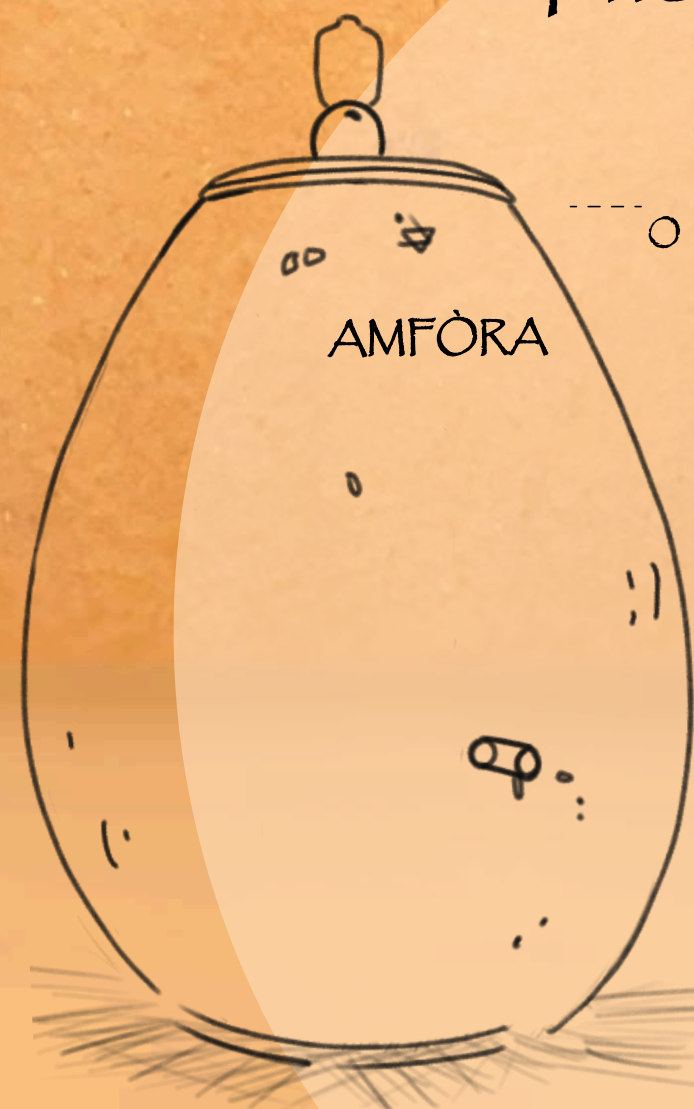


Still Wines



Natural Sparkling

## The magic of the amphora



01

After careful selection and harvesting, our white grapes macerate in amphora for 2 months

Pressing of the grapes.

02



03

Wine maturation in amphora.

Bottling of the wine.

04



AMFÒRA  
of Villa Noria

# AMFÒRA

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## DOMINANT AROMAS



Rose



Quince



Apple



Organic

- Preservation of living organisms and soils
- Practice of Agroforestry



Allergen Free

- Vegan product
- Natural wine method - Sulfite Free



## AWARDS



**JAMES SUCKLING**  
Amfòra - Vin Orange  
90/100

AMFÒRA  
de Villa Noria

# AMFÒRA

Vin Orange

*Villa Noria*



## GRAPE VARIETY

30% Muscat petits grains, 30% Pinot Gris,  
20% Sauvignier Gris, 10% Clairette,  
10% Picpoul

## TERROIR

Origin

IGP Pays d'Hérault Côteaux de Bessilles

Soil

Clay-limestone and Basalt

Climate

Mediterranean

## ALC.

13% vol

## SERVING TEMPERATURE

Between 8° and 10° Celsius

## CONSERVATION

Between 10° and 12° Celsius

## AGING POTENTIAL

3 to 5 years

## RESIDUAL SUGARS

0g/L

## BOTTLE SIZE

75 cl

AMFÒRA  
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**Organic**

- Preservation of living organisms and soils
- Practice of Agroforestry



**Allergen free**

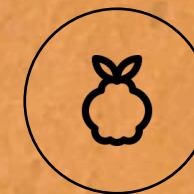
- Vegan product



## DOMINANT AROMAS



Rose



Quince



Apple

**AMFÒRA**  
de *Villa Noria*

# AMFÒRA

Vin Orange

*Villa Noria*



## GRAPE VARIETY

30% Muscat petits grains, 30% Pinot Gris, 20%  
Souvignier Gris, 10% Clairette, 10% Picpoul

## TERROIR

Origin

IGP Pays d'Hérault Côteaux de Bessilles

Soil

Clay-limestone and Basalt

Climate

Mediterranean

## ALC.

11.5% vol

## SERVING TEMPERATURE

Between 8° and 10° Celsius

## CONSERVATION

Between 10° and 12° Celsius

## AGING POTENTIAL

3 to 5 years

## RESIDUAL SUGARS

6g/L

## BOTTLE SIZE

25 cl

AMFÒRA  
de Villa Noria

# AMFÒRA

Orange

Villa Noria



Organic

- Preservation of living organisms and soils
- Practice of Agroforestry



Allergen Free

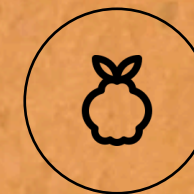
- Vegan product
- Natural wine method - Sulfite Free



## DOMINANT AROMAS



Rose



Quince



Apple

AMFÒRA  
de Villa Noria

# AMFÒRA

Orange

*Villa Noria*



## GRAPE VARIETY

30% Muscat petits grains, 30% Pinot Gris,  
20% Sauvignier gris, 10% Clairette,  
10% Picpoul

## TERROIR

Origin

Sparkling Wine - Product of France

Soil

Clay-limestone and Basalt

Climate

Mediterranean with coastal influence

## ALC.

11,5% vol

## SERVING TEMPERATURE

Between 8° and 10° Celsius

## CONSERVATION

Between 6° and 12° Celsius

## AGING POTENTIAL

3 years

## RESIDUAL SUGARS

0g/L

## BOTTLE SIZE

75 cl

AMFÒRA  
de Villa Noria



Villa Noria

Domaine Villa Noria – L’Hortevieille  
34530 Montagnac – FRANCE

[contact@domaine-noria.com](mailto:contact@domaine-noria.com)