

Les  
**INFUSIONS**  
8.5 %  
de *Villa Noia*



**Organic**

- Preservation of living organisms and soils
- Practice of **agroforestry**



**Allergen Free**

- **Vegan** product



**HVE**

- Haute Valeur Environnementale



**GRAPE VARIETY**

70% Artaban 30% Pinot Noir

**TERROIR**

Origin

Sparkling wine - Product of France

Soil

Clay-limestone

Climate

Mediterranean

**ALC.**

8.5% vol

**SERVING TEMPERATURE**

Between 8° and 10° Celsius

**CONSERVATION**

Between 8° and 14° Celsius

**AGING POTENTIAL**

3 years

**RESIDUAL SUGAR**

6g/L

**BOTTLE SIZE**

75 cl

**TASTING NOTE**

Light yellow color. Notes of pear, peach, white flowers and fresh butter. On the palate, nice freshness, complexity, well balanced and nice acidity.

**WINE MAKING**

Night harvesting in order to harvest cold grapes and maximized aromas of the wine. Direct press. Low temperature fermentation between 16° to 18° Celsius. Fermentation with yeast and bacteria to obtain a naturally low-alcohol dry white wine by natural fermentation. End of fermentation in pressure tank (charmat method). Ageing on fine lies in in tre pressure tanks during 1 month.