

Les  
**INFUSIONS**  
8.5 %  
de *Villa Noria*



**Organic**

- Preservation of living organisms and soils
- Practice of agroforestry



**Allergen Free**

- Vegan product



**HVE**

- Haute Valeur Environnementale



**GRAPE VARIETY**

70% Floreal 30% Chardonnay

**TERROIR**

**Origin**

IGP Pays d'Hérault Côteaux de Bessilles

**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 tropical fruits, white pear, grapefruits and vanilla. On the palate, nice freshness, complexity, well balanced and nice texture.

**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. Ageing on fine lies in stainless steel tanks. One part of the wine is aged in contact with French oak during four months.