

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% Monarch 30% Pinot Noir

**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**

Beautiful ruby red color. Complex nose of spices and fruits notes, with diverse aromas of red and black cherry, cherry, kirsch and vanilla. On the palate, subtle notes of red fruit, vanilla and chocolate. Light and easy to drink, well balanced with silky tannins.

**WINE MAKING**

Night harvesting. Traditional vinification. Short maceration of seven days and cool temperature fermentation between 18° to 22° Celsius. Fermentation with yeast and bacteria to obtain a naturally low-alcohol dry red wine by natural fermentation. Ageing on fine lees in concrete tank for 6 month; 30% of the blend is matured in aged in French oak.