

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



**Organic**

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



**Allergen Free**

- **Vegan** product



**HVE**

- Haute Valeur Environnemental



**GRAPE VARIETY**

70% Sauvignier Gris 30% Grenache Gris

**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 salmon color. Notes of red berry, raspberry, ink grapefruits. 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 rosé wine by natural fermentation. Ageing on fine lies in stainless steel tanks during 3 month.