

BASIC INSTINCT

SANS SULFITES - NO SULFITES

ORANGE

AWARDS



JAMES SUCKLING

"A supple, fruity and enjoyable orange wine showing notes of baked peaches, oranges and mixed herbs. Medium-bodied with a mellow character throughout. Simple, fruity finish. From organically grown grapes. No sulfites added. Vegan. Drink now."



Allergen Free

- **Vegan** product
- **Vin Méthode Nature**
Sulfite-free



Organic

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



GRAPE VARIETY

100% Muscat petits grains

TERROIR

Origin

GP Pays d'Hérault Côteaux de Bessilles

Soil

Clay-Limestone

Climate

Mediterranean with coastal influence

ALC.

12% vol

SERVING TEMPERATURE

Between 8° and 10° Celsius

CONSERVATION

Between 10° and 15° Celsius

AGING POTENTIAL

3 years

RESIDUAL SUGARS

0g/L

BOTTLE SIZE

75 cl

TASTING NOTE

White wine from maceration. Orange colour with amber reflections. On the nose, notes of gingerbread and candied fruits, quince and apple. The mouth is very delicate, fresh, smooth and harmonious. Jasmine flowers, candied fruits. Well-balanced wine in the mouth with supple, delicate and bitter tannins.

VINIFICATION

Harvested at night to preserve the freshness of the grapes and avoid any form of oxidation. Orange maceration wine, naturally produced without sulfites or yeast. Slow and careful pressing to preserve the aromas. Natural fermentation at low temperature between 16° and 18° Celsius. Aged on fine lees in stainless steel tanks until bottling. No fining agents or sulfites are used.

Villa Noria