

BASIC INSTINCT

SANS SULFITES – NO SULFITES

ROSÉ



Allergen Free

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



Organic

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



GRAPE VARIETY

Blend of Cinsault (85%) and Syrah (15%)

TERROIR

Origin

GP Pays d'Hérault Côteaux de Bessilles

Soil

Clay-Limestone

Climate

Mediterranean with coastal influence

ALC.

11.5% vol

SERVING TEMPERATURE

Between 8° and 10° Celsius

CONSERVATION

Constant, between 6° and 12° Celsius

AGING POTENTIAL

2 years

RESIDUAL SUGARS

0g/L

BOTTLE SIZE

75 cl

TASTING NOTE

Raspberry pink colour. Intense notes of wild strawberries, raspberries and blackberries. Well balanced on the palate with a greedy and fresh finish.

VINIFICATION

Harvest at night to take advantage of the lower night-time temperatures, preserve the freshness of the grapes and avoid any form of oxidation. Direct pressing. Natural fermentation at low temperature between 16° and 18° Celsius. Aged on the lees in concrete tanks until bottling. No fining agents or sulfites are used.

Villa Noria