

Villa Noria

LA PEYRIÈRE

SAUVIGNON BLANC IGP PAYS D'OC

AWARDS

LE GUIDE
HACHETTE
DES VINS

LE GUIDE HACHETTE DES VINS - 2025

★ 1 star



Organic

- Preservation of living organisms and soils
- Practice of agroforestry



Allergen Free

- Vegan product



GRAPE VARIETY

100% Sauvignon Blanc

TERROIR

Origin

IGP Pays d'Oc

Soil

Clay-Limestone, Sandy

Climate

Mediterranean

ALC.

11,5% vol

SERVING TEMPERATURE

Between 8° and 10° Celsius

CONSERVATION

Between 10° and 12° Celsius

AGING POTENTIAL

2 years

RESIDUAL SUGARS

7g/L

BOTTLE SIZE

75 cl

TASTING NOTE

Fresh and fruity wine, with aromas of exotic fruits and citrus. On the palate, it is light, crisp, and well-balanced. Perfect for an appetizer or seafood.

WINE MAKING

Night harvest to take advantage of lower nighttime temperatures and preserve the freshness of the grapes. Direct pressing followed by fermentation at low temperatures between 16°C and 18°C. Aging on fine lees in stainless steel tanks. A portion of the wine rests for four months in contact with fresh oak.