

Villa Noria

LA PIERRE PLANTÉE

CABERNET SAUVIGNON

AWARDS



ELIZABETH GABAY – MASTER OF WINE
WINE REVIEW – 2019
"A benchmark Cabernet with mineral
notes of dark fruit"



JAMES SUCKLING



Organic

- Preservation of living organisms and soils
- Practice of agroforestry



Allergen Free

- Vegan product



GRAPE VARIETY

100% Cabernet Sauvignon

TERROIR

Origin

IGP Pays d'Oc

Soil

Clay-Limestone, Sandy

Climate

Mediterranean

ALC.

13% vol

SERVING TEMPERATURE

Between 14° and 16°Celsius

CONSERVATION

Between 10° and 12° Celsius

AGING POTENTIAL

3 to 5 years

RESIDUAL SUGARS

8g/L

BOTTLE SIZE

75 cl

TASTING NOTE

Beautiful intense ruby red colour. Complex nose with spicy and fruity notes. On the palate, it reveals subtle notes of red fruit, vanilla and chocolate. This pretty wine offers a beautiful work of balance, silky tannins and persistence.

WINE MAKING

Traditional vinification. Cold pre-fermentation maceration for three days to extract colour and fruit. Fermentation at 25°C followed by a seven-day vatting period. Part of the wine is matured in thermo-regulated stainless steel vats. The other part rests for a few months in contact with French oak.