

DIAMANT 13



Organic

- Preservation of living organisms and soils
- Practice of agroforestry



Allergen Free

- Vegan product
- Vin Méthode Nature certification



GRAPES VARIETY

Chardonnay, Muscat, Pinot Gris, Sauvignon Blanc, Sauvignon Gris, Sauvignier Gris, Floreal, Muscaris, Piquepoul, Clairette, Grenache Blanc, Grenache Gris, Viognier

TERROIR

Origin

IGP Côteaux de Bessilles

Soil

Clay-Limestone, Sandy, Basaltic

Climate

Mediterranean

Alc.

13% vol

SERVING TEMPERATURE

Between 10° to 12° Celsius

CONSERVATION

Between 10° to 12° Celsius

AGING POTENTIAL

3 to 5 years

RESIDUAL SUGARS

45g/L

BOTTLE SIZE

75 cl

TASTING NOTE

The harvest of the 13 last grapes begins in the late autumn. From these mature grapes, full of sugar-filled berries, we have created our *Diamant 13*, the nectar of Villa Noria. A fine and elegant wine of pleasure, which evokes the sweetness of the traditional thirteen Christmas desserts. Yellow colour with golden reflects. The nose reveals notes of citrus fruit, passion fruit and candied fruit (quince, lemon). The palate is greedy, fruity and lively.

WINE MAKING

Late harvest to capture the ripeness and sweetness of the grapes. Direct pressed. Fermented at a low temperature of 16° Celsius. Aged on fine lees in tank until bottling.