

Les INFUSIONS

of Villa Noria



BLANC DE NOIRS

Awards



JAMES SUCKLING



Organic

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



Allergen Free

- **Vegan** product
- **Vin Methode Nature** certification



Reusable bottle

Up to 20x washable

Consumes **7x less water** than wine production

Rejects **90% less CO2** than throwing away a bottle



GRAPE VARIETY

100% Pinot Noir

TERROIR

Origin

IGP Pays d'Hérault Côteaux de Bessilles

Soil

Clay - Limestone

Climate

Mediterranean

ALC.

12% vol

SERVING TEMPERATURE

Between 8° and 10° Celsius

CONSERVATION

Between 8° and 14° Celsius

AGING POTENTIAL

3 years

RESIDUAL SUGAR

0g/L

BOTTLE SIZE

75 cl

TASTING NOTE

Pale yellow colour with golden tints. Delicate nose of white flowers and citrus fruits, with slight buttery notes. Frank attack, nice balance between roundness and tension. A lot of freshness in this wine, the Pinot Noir vinified as a white wine gives it more complexity and greediness.

WINE MAKING

Harvested at night to take advantage of the lower temperatures and to keep the grapes fresh and avoid any form of oxidation. Direct pressing of the black grapes. Evacuation of the presses to keep only the free-run juice. Natural fermentation at low temperature between 16° and 18° Celsius. Aged on the lees in stainless steel tanks until bottling. No fining agents or sulfites are used.