

Les INFUSIONS of Villa Noria



BLANC DE NOIRS - PET'NAT'

Awards



JAMES SUCKLING



Organic

- Preservation of living organisms and soils
- Practice of agroforestry



Allergen Free

- Vegan product
- Vin Méthode 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

Sparkling wine - Product of France

Soil

Clay-limestone

Climate

Mediterranean with costal influence

ALC.

11,5% vol

SERVING TEMPERATURE

Between 8° and 10° Celsius

CONSERVATION

Between 6° and 12° Celsius

AGING POTENTIAL

3 years

RESIDUAL SUGAR

0g/L

BOTTLE SIZE

75 cl

TASTING NOTE

Pet'Nat', Natural sparkling wine from black grapes. Fresh nose of white fruits and citrus fruits. Light and lively palate with very fine bubbles and a brioche finish. In the mouth, freshness and a nice slight bitterness.

WINE MAKING

Harvest at night. Direct pressing, natural fermentation at low temperature between 16° and 18° Celsius in stainless steel tanks. Natural sparkling wine, fermentation in bottle without disgorging. Naturally produced without sulfites or yeast. No use of fining agents or sulfites.