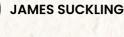
# INFUSIONS of Villa Noria

with bubbles!

# BLANC DE NOIRS - PET'NAT'

#### Awards







#### 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.

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.