

# Les INFUSIONS of Villa Noria

## ORANGE



### 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% Muscat petits grains

### TERROIR

**Origin**

IGP Pays d'Hérault Côteaux de Bessilles

**Soil**

Clay - Limestone

**Climate**

Mediterranean with costal influence

### 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

White wine from maceration. Orange colour with amber reflections. On the nose, notes of gingerbread and candied fruits, quince and apple. The mouth is very delicate, fresh, smooth and harmonious. Jasmine flowers, candied fruits. Well-balanced wine in the mouth with supple, delicate and bitters tannins.

## WINE MAKING

Harvested at night to preserve the freshness of the grapes and avoid any form of oxidation. Orange maceration wine, naturally produced without sulfites or yeast. Slow and careful pressing to preserve the aromas. Natural fermentation at low temperature between 16° and 18° Celsius. Aged on fine lees in stainless steel tanks until bottling. No fining agents or sulfites are used.