INFUSIONS

of Villa Noria

ROSÉ GRIS





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% Grenache Gris

TERROIR

Origin

IGP Pays d'Hérault Côteaux de Bessiles

Soi

Clay - Limestone

Climate

Mediterranean

ALC.

11.5% 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

Raspberry pink colour. Intense notes of wild strawberry, raspberry and redcurrant. Well balanced on the palate with a greedy and lively finish.

WINE MAKING

Harvest at night to take advantage of the lower nighttime temperatures and preserve the freshness of the grapes and avoid any form of oxidation. Direct pressing. Natural fermentation at low temperature between 16° and 18° Celsius. Aged on the total lees in concrete tanks until bottling. No fining agents or sulfites are used.