

Les INFUSIONS

of Villa Noria



ROUGE LEGER

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% Cinsault

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 14° Celsius

CONSERVATION

Between 8° and 14° Celsius

AGING POTENTIAL

3 years

RESIDUAL SUGAR

0g/L

BOTTLE SIZE

75 cl

TASTING NOTE

Light red colour. Intense notes of wild strawberry, raspberry and blackberry. Light fragrance of fresh thyme. Well-balanced on the palate with a tangy, greedy finish. Easy to drink red wine. Can be enjoyed chilled.

WINE MAKING

Harvest at night to benefit from lower night-time temperatures, preserve the freshness of the grapes and avoid any form of oxidation. Some of the grapes are vinified as whole bunches in a carbonic vinification process. Direct pressing. Natural fermentation at low temperature between 16° and 18° Celsius. Aged on the complete lees in concrete tanks until bottling. No fining agents or sulfites are used.