

Les INFUSIONS

of Villa Noria



ROUGE LEGER - PET'NAT'

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
Sparkling wine - Product of France

Soil
Clay - Limestone

Climate
Mediterranean with costal influence

ALC.

11,5% 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

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

WINE MAKING

Harvested at night to avoid any form of oxidation. Some of the grapes are vinified as whole bunches in a carbonic vinification process. Natural fermentation at low temperature between 16° and 18° Celsius in stainless steel tanks. Natural sparkling wine, bottle fermentation without disgorging or filtration. Naturally produced without sulfites or yeast