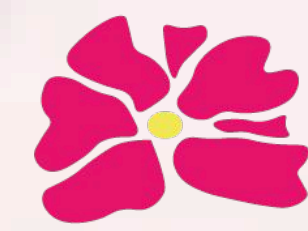


FERMENTENCE

 FERMENCE





FERMENCE

Why Fermence[®] ?

Unlike fruit juices, which are simply pressed, or alcohol-free wines, which are dealcoholized after fermentation, our drinks come from a unique process: natural fermentation, controlled to produce no alcohol.

This process transforms the grape juice thanks to indigenous yeasts and lactic bacteria. They develop complex aromas and fermentative notes—similar to those found in wine — but without the sugar transforming into alcohol. The result: a rich, lively, balanced drink, where one perceives the subtleties of the grape variety, without the effects of alcohol.

An innovation at the service of taste and well-being

Fermence was born from the desire to offer an authentic and healthy alternative. Where dealcoholization often alters the aromas, and where sweet drinks lack structure, we propose a new way: that of uncompromising pleasure.

With Fermence, every sip is a discovery. Natural flavors, an aromatic complexity worthy of the most beautiful terroirs — without added sugar, without alcohol, without artifice.

Fermence[®], is more than a drink. It's a new way of tasting..

The benefits



4x fewer calories than a wine at 13% alc.
 • 23kcal against 92kcal for a 13% wine



No animal allergens:
 • Vegan



Natural
 100% of the grapes from Villa Noria



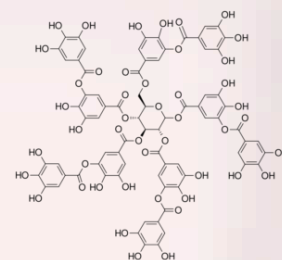
Grapes and production method certified organic



Low sugar content
 • 3x less than a juice or a soda
 • 3.8g/100mL



Sulfite-free



Rich in polyphenols from grape maceration



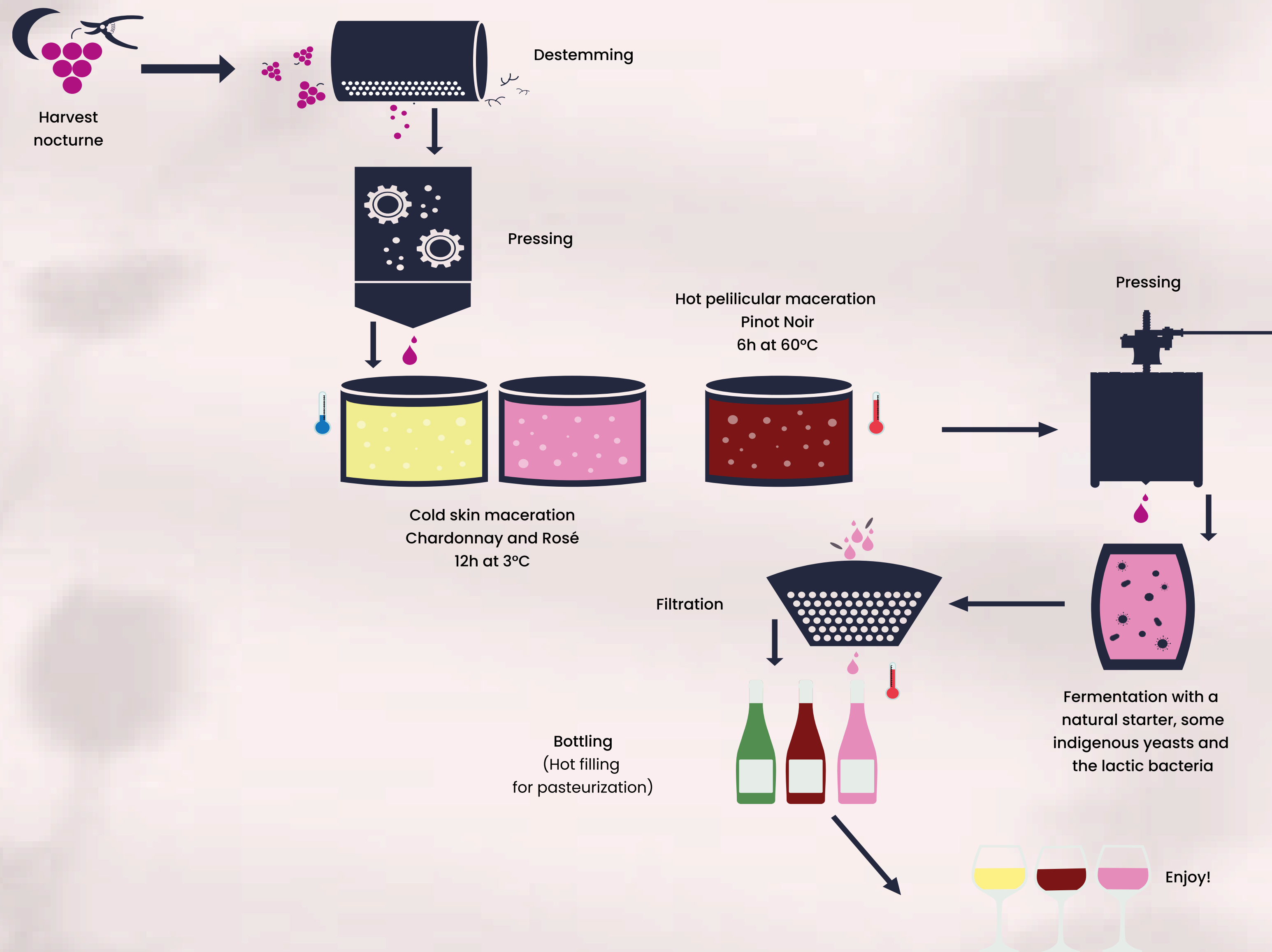
Rich in probiotics



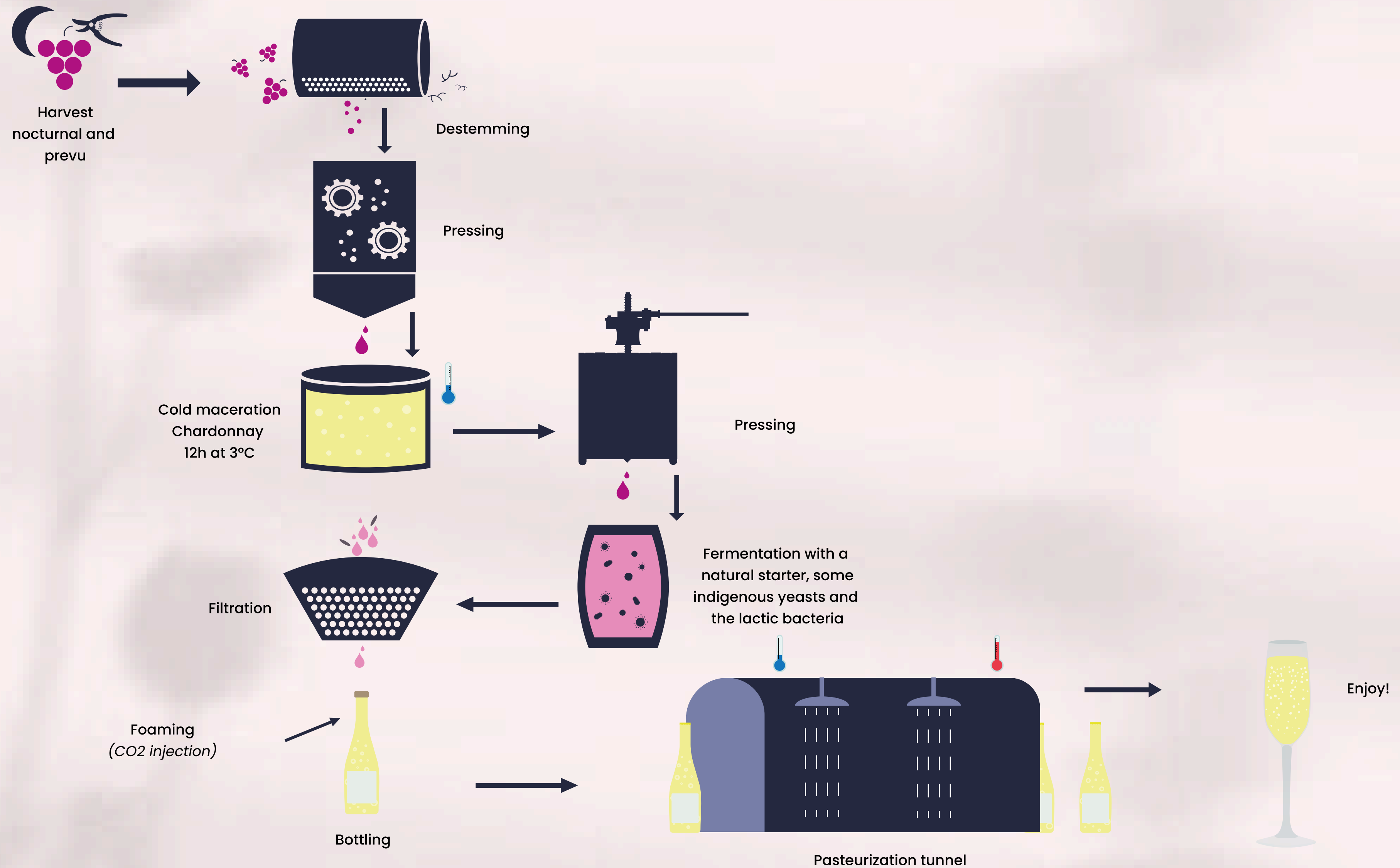
No preservatives



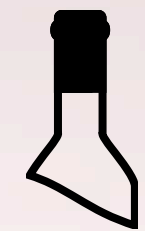
Method of development - Tranquille



Method of preparation - Sparkling



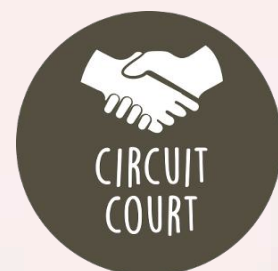
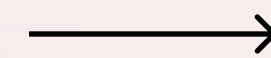
The eco-design of Fermente[®]



Infinitely recyclable aluminum capsule



Light bottle:
370 g in recycled glass has more than 86%

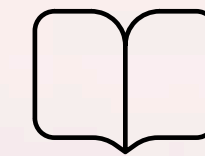


Favors short circuits

- Local producers
- Bottling at the estate



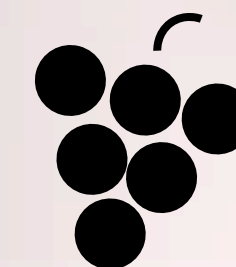
A label paper from sustainably managed forests. (FSC)



Innovative product with low carbon impact (-70% compared to a dealcoholized wine)



100% organic grape cultivation on the Villa Noria estate with high biodiversity



The Purchasing Criteria for "No/Low" Wines and Beverages in 2025

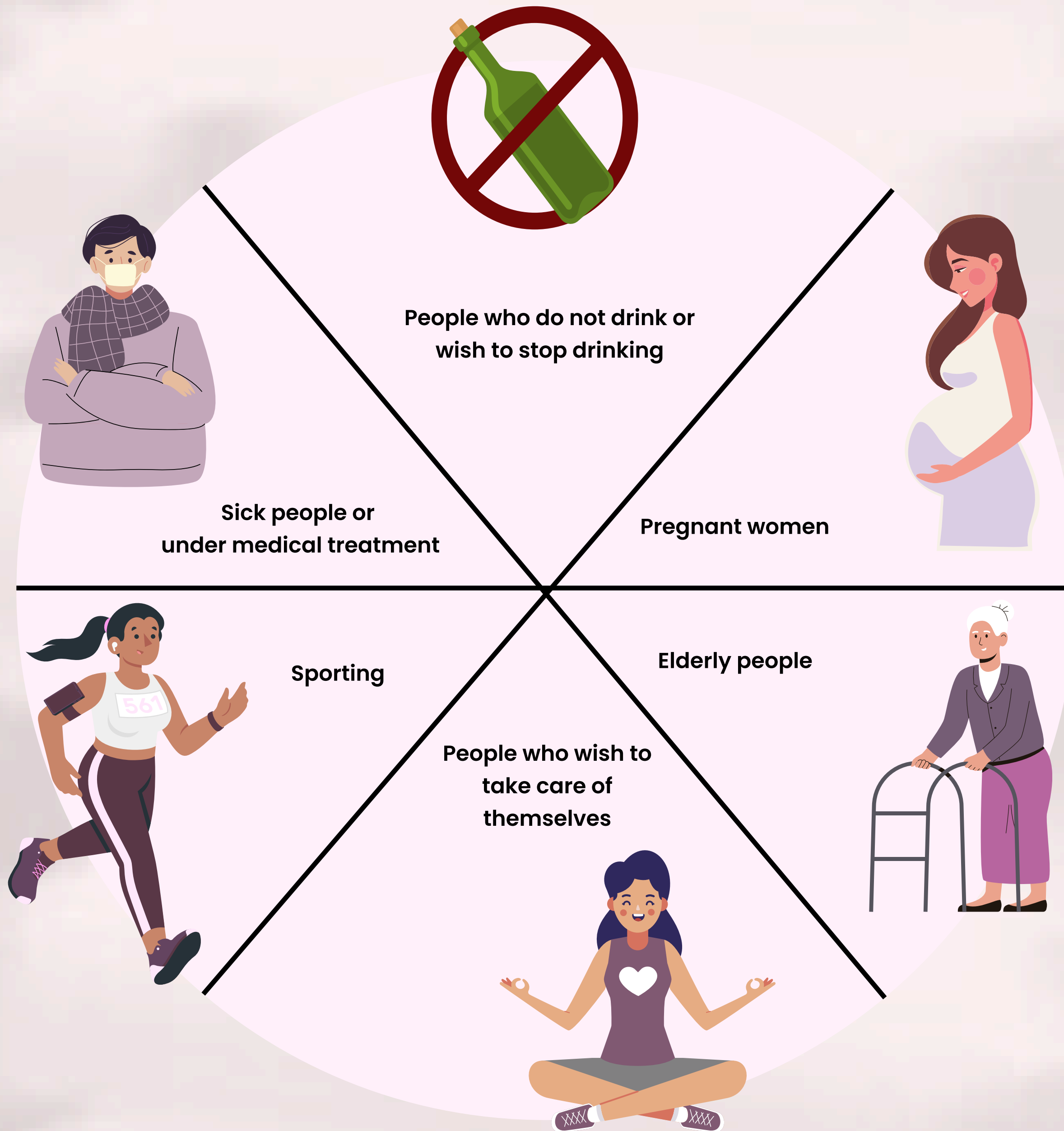
According to: *The Wine Intelligence study - Trends 2024*

	Opportunity Index 2024	
Natural Wine	58,5	
Organoc wine	54,2	
Sustainably produced wine	49,5	
Environmentally friendly wine	46,3	
Preservative free wine	43,2	
Fairtrade wine	41,8	
Wine from a carbon-neutral winery	40,7	Currently being certified
Sulfite free wine	37,5	
Low-alcohol wine/No-alcohol wine	36,8	No alcohol
Orange/skin contact wine	35,9	in progress
Biodynamic wine	34,6	
Vegan wine/Vegetarian wine	30.0	

Sources: <https://www.wineintelligence.com/downloads/opportunities-in-no-and-low-alcohol-wine-2024/>

According to: *The wine intelligence study - Trends 2024*

Consumers of Fermentence



FERMENCE

by *Villa Noria*

CHARDONNAY

Food and FERMENCE pairing

Vegetarian options



Risotto with
candied lemon & ceviche, mango &
green asparagus



Cauliflower
coriander

Classic options



Grilled fish &
crunchy
vegetables



Sea bream
tartare with
lime

Tasting note

- **Dress:** intense golden yellow color, beautiful shine
- **Aromas:** white peach, exotic fruits, pineapple, vanilla and citrus
- **Tasting:** Nice balance on the palate with creamy notes, a beautiful freshness



Grape variety
100% Chardonnay

TERROIR

Soil

Clay - Limestone

Climate

Mediterranean

ALC.

0% vol

SERVING TEMPERATURE

6°-8° C

CONSERVATION

2° - 8° C (after opening)

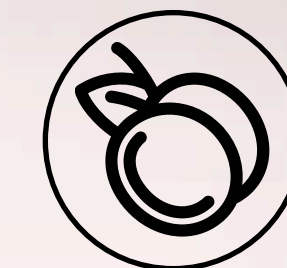
AGING POTENTIAL

3 years

RESIDUAL SUGARS

3.8g/100ml

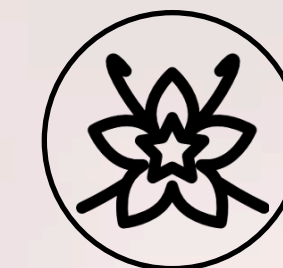
DOMINANT AROMAS



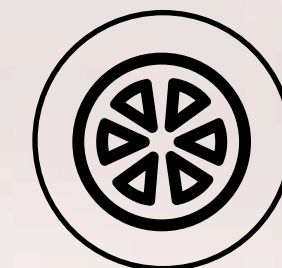
White
Peach



Pineapple



Vanilla



Lemon

FERMENCE

by Villa Noria

ROSÉ

Food and FERMENCE pairing

Vegetarian options



Melon, feta & fresh mint salad



Watermelon gazpacho-tomato

Classic options



Marinated shrimp skewers



Grilled goatfish fillets, thyme vegetable tian

Tasting note

- **Dress:** Pale pink color, salmon-pink, beautiful clarity
- **Aromas:** small red fruits (gooseberry, raspberry), exotic fruits and citrus.
- **Tasting:** Nice balance in the mouth and beautiful freshness



Grape variety

100% Syrah

TERROIR

Soil

Clay - Limestone

Climate

Mediterranean

ALC.

0% vol

SERVING TEMPERATURE

6°-8° C

CONSERVATION

2° - 8° C (after opening)

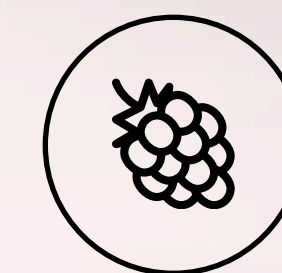
AGING POTENTIAL

3 years

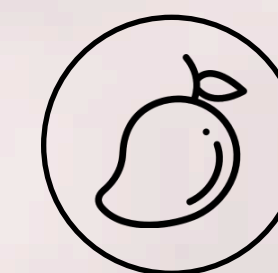
RESIDUAL SUGARS

3.8g/100ml

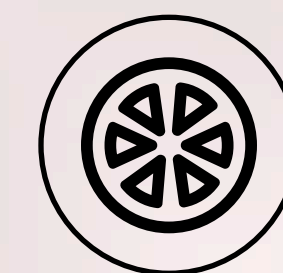
DOMINANT AROMAS



Raspberry



Mango



pink grapefruit

FERMENCE

by Villa Noria

PINOT NOIR

Food and FERMENCE pairing

Vegetarian options



Lasagna with roasted vegetables & smoked tofu



Parmigiana grilled aubergines

Classic options



Roasted duck fillet & sweet potato puree



Beef tournedos & celery purée



Grape variety

100% Pinot Noir

TERROIR

Soil

Clay - Limestone

Climate

Mediterranean

ALC.

0% vol

SERVING TEMPERATURE

6°-8° C

CONSERVATION

2° - 8° C (after opening)

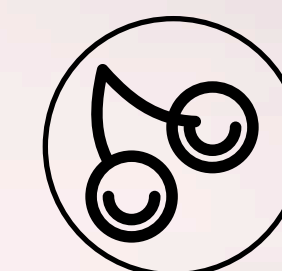
AGING POTENTIAL

3 years

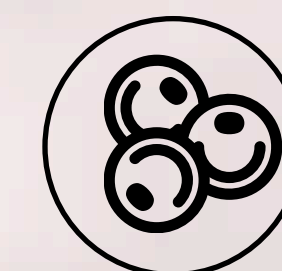
RESIDUAL SUGARS

3.8g/100ml

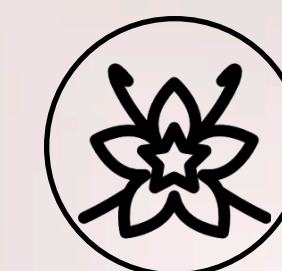
DOMINANT AROMAS



Cherry



Blackcurrant



Vanilla

Tasting note

- **Dress:** ruby red color, beautiful shine
- **Aromas:** cherry, small red fruits, blackcurrant and a hint of vanilla
- **Tasting:** Beautiful tannic structure on the palate and nice balance

FERMENCE

by Villa Noria

BLANC DE BLANCS

Food and FERMENCE pairing

Vegetarian options



Vegetarian sushi
& sweet soy
sauce



Avocado toast -
poached egg

Classic options



Snacked
scallops &
cauliflower
mousseline



Veal stew & pilaf
rice

Tasting note

- **Dress:** pale yellow with green highlights, beautiful fine and persistent foam
- **Aromas:** white flowers (acacia, hawthorn), hazelnut, toast and exotic fruits (mango)
- **Tasting:** Beautiful freshness on the palate, creamy and pleasant foam



Grape variety

100% Chardonnay

TERROIR

Soil

Clay - Limestone

Climate

Mediterranean

ALC.

0% vol

SERVING TEMPERATURE

6°-8° C

CONSERVATION

2° - 8° C (after opening)

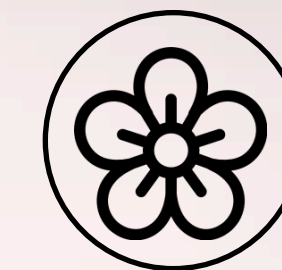
AGING POTENTIAL

3 years

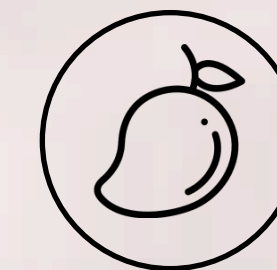
RESIDUAL SUGARS

3.8g/100ml

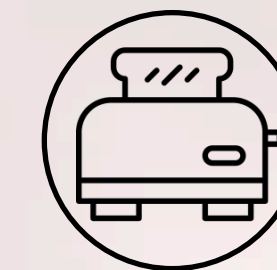
DOMINANT AROMAS



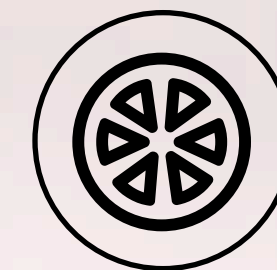
White
Flowers



Mango



Toast



Citrus

Villa Noria

**Domaine Villa Noria - L'Hortevieille
34530 Montagnac - France**

**contact@domaine-noria.com
www.domaine-noria.com**