

Villa Noria



ORIGIN

South of France, IGP Pays d'Oc



GRAPE VARIETIES

50% Grenache (Blanc, Noir, Gris) et 50% Pinot Noir



SOIL

Vineyards based on limestone



CLIMATE

Mediterranean



WINE-MAKING & AGEING

Night harvesting in order to have cold grapes. Direct press. Low temperature fermentation between 16° to 18° Celsius. Ageing on fine lies in stainless steel tanks.



TASTING NOTES

Delicate dry rosé wine with shiny salmon pink color. Expressive nose with great fruits aromas especially raspberry and summer berries. Good acidity, freshness and roundness.



ALCOHOL

12% Vol.



SERVING TEMPERATURE

8 to 12° Celsius



STORAGE TEMPERATURE

Constant, between 10 to 12° Celsius



STORAGE

2 years



* Sud de France

