



LA NORIA

[ORGANIC WINE]



ORIGIN

South of France



GRAPE VARIETIES

100 % Chardonnay (Blanc de Blanc)



SOIL

Soils mainly with Limestone



CLIMATE

Mediterranean climate with Mediterranean Sea cooling effect



TASTING NOTES

Light yellow color. Persisting and delicate foam.
Full flavor, nice fruits and floral notes.
Well balanced sparkling wine.



WINE-MAKING & AGEING

Fermentation in stainless steel tanks with temperature control. Two months ageing in tanks.



ALC.

11,5% vol.



SERVING TEMPERATURE

8 to 10° Celsius



STORAGE TEMPERATURE

Constant, between 10 to 12° Celsius



STORAGE

2 years

