



Villa Noria



LE GUIDE
HACHETTE
DES ROSÉS
★★



GRAPE VARIETIES

50% Pinot noir, 50% Grenache (Noir, Gris)

TERROIR

- **ORIGIN**
IGP Pays d'Oc.
- **SOIL**
Clay-limestone.
- **CLIMATE**
Mediterranean.

WINE

- **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.
- **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.

ALC.
12,5% vol.

STORAGE TEMPERATURE
Constant, between 10° to 12° Celsius

SERVING TEMPERATURE
8° to 10° Celsius

STORAGE
2 years

RESIDUAL SUGAR CONTENT
9 g/l

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