



Villa Noria



THE BASIC INSTINCT RANGE - NO SULFITES



ALC.
12,5% vol.

SERVING TEMPERATURE
8° à 10° Celsius

CONSERVATION
Constant, between 10° et 12° Celsius

STORAGE
2 years

RESIDUAL SUGAR CONTENT
0,5 g/l

BOTTLE SIZES
75 cl

GRAPE VARIETY

Blend of different grapes variety

TERROIR

- ORIGIN
Vin de France
- SOIL
Limestone
- CLIMATE
Mediterranean with coastal influence

TASTING NOTES

Yellow gold color with green reflects. Intense and white floral, citrus, exotic fruits and green apple notes. Nice body and well balanced with a mineral finish.

VINIFICATION

Night harvesting in order to harvest cold grapes and maximized the freshness. Direct press. Low-temperature fermentation between 16° to 18° Celsius. Natural fermentation. Ageing with all the lies in a concrete tank until the bottling. No use of fining agent and sulfites.

Domaine Villa Noria
L'Hortevieille – 34530 MONTAGNAC – FRANCE
contact@domaine-noria.com
<https://domaine-noria.com/>

Villa Noria