

Les INFUSIONS

8.5 %

de Villa Noria



Organic

- Preservation of living organisms and soils
- Practice of Agroforestry



Allergen Free

- Vegan product



HVE

- Haute Valeur Environnementale



GRAPE VARIETY

70% Monarch 30% Pinot Noir

TERROIR

Origin

IGP Pays d'Hérault Côteaux de Bessilles

Soil

Clay-limestone

Climate

Mediterranean

ALC.

8.5% vol

SERVING TEMPERATURE

Between 8° and 10° Celsius

CONSERVATION

Between 8° and 14° Celsius

STORAGE

3 years

RESIDUAL SUGAR

6g/L

BOTTLE SIZE

75 cl

TASTING NOTE

Beautiful ruby red color. Complex nose of spices and fruits notes, with diverse aromas of red and black cherry, cherry, kirsch and vanilla. On the palate, subtle notes of red fruit, vanilla and chocolate. Light and easy to drink, well balanced with silky tannins

WINE MAKING

Night harvesting. Traditional vinification. Short maceration of seven days and cool temperature fermentation between 18° to 22° Celsius. Fermentation with native yeast and bacteria to obtain a naturally low-alcohol dry red wine by natural fermentation. Ageing on fine lies in concrete tank for 6 month; 30% of the blend is matured in aged in French oak.