

# Les INFUSIONS

8.5 %

de Villa Noria



## Organic

- Preservation of living organisms and soils
- Practice of Agroforestry



## Allergen Free

- Vegan product



## HVE

- Haute Valeur Environnemental



## GRAPE VARIETY

70% Sauvignier Gris 30% Grenache Gris

## TERROIR

### Origin

IGP Pays d'Hérault Côteaux de Bessiles

### 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

Light salmon color. Notes of red berry, raspberry, ink grapefruits. On the palate, nice freshness, complexity, well balanced and nice acidity.

## WINE MAKING

Night harvesting in order to harvest cold grapes and maximized aromas of the wine. Direct press. Low temperature fermentation between 16° to 18° Celsius. Fermentation with native yeast and bacteria to obtain a naturally low-alcohol dry rosé wine by natural fermentation. Ageing on fine lies in stainless steel tanks during 3 month.