

BASIC INSTINCT

SANS SULFITES - NO SULFITES

ORANGE

AWARDS



JAMES SUCKLING

"A supple, fruity and enjoyable orange wine showing notes of baked peaches, oranges and mixed herbs. Medium-bodied with a mellow character throughout. Simple, fruity finish. From organically grown grapes. No sulfites added. Vegan. Drink now."



Allergen Free

- Vegan product
 - Natural wine method
- No sulfites



Organic

- Preservation of living organisms and soils
- Practice of Agroforestry



GRAPE VARIETY

100% Muscat

TERROIR

Origin

IGP Pays D'Hérault Coteau de Bessilles

Soil

Limestone

Climate

Mediterranean with coastal influence

ALC.

12.5% vol

SERVING TEMPERATURE

Between 8° and 10° Celsius

CONSERVATION

Constant, between 10° and 15° Celsius

STORAGE

3 years

RESIDUAL SUGARS

0g/L

BOTTLE SIZE

75 cl

TASTING NOTE

White wine from maceration. Orange colour with amber reflections. On the nose, notes of gingerbread and candied fruit, quince and apple. The mouth is very delicate, fresh, smooth and harmonious. Jasmine flowers, candied fruits. Well-balanced wine in the mouth with supple tannins and delicate bitters.

VINIFICATION

Harvested at night to preserve the freshness of the grapes and avoid any form of oxidation. Orange maceration wine, naturally produced without sulphites or yeast. Slow and careful pressing to preserve the aromas. Natural fermentation at low temperature between 16° and 18° Celsius. Aged on fine lees in stainless steel tanks until bottling. No fining agents or sulphites are used.

Villa Noria