

DIAMANT 13



Organic

- Preservation of living organisms and soils
- Practice of Agroforestry



Allergen Free

- Vegan product
- Natural wine method



Reusable bottle

- Up to 20x washable
- Consumes 7x less water than wine production
- Rejects 90% less CO2 than throwing away a bottle



GRAPES VARIETY

Chardonay, Muscat, Pinot Gris, Sauvignon Blanc, Sauvignon Gris, Souvignier, Gris, Floreal, Muscaris, Picquepoul, Clairette, Grenache Blanc, Grenache Gris, Viognier

TERROIR

Origin

IGP Côteaux de Bessilles

Soil

Clay-limestone, sandy and basaltic

Climate

Mediterranean

Alc.

13% vol

SERVING

TEMPERATURE

Between 8° and 10° Celsius

CONSERVATION

Between 10° to 12° Celsius

STORAGE

3 to 5 years

RESIDUELS SUGAR

45g/L

BOTTLE SIZE

75 cl

TASTING NOTE

The harvest of the 13 last grapes begins in the late autumn. From these mature grapes, full of sugar-filled berries, we have created our Diamant 13, the nectar of Villa Noria, a fine and elegant wine of pleasure. It evokes the sweetness of the traditional thirteen Christmas desserts.

Yellow colour with golden reflects. The nose reveals notes of citrus fruit, passion fruit and candied fruit (quince, lemon). The palate is greedy, fruity and lively.

WINE MAKING

Late harvest to capture the ripeness and sweetness of the grapes.

Direct pressured. Fermented at a low temperature of 16° Celsius. Aged on fine lees in tank until bottling