

Les
INFUSIONS
of *Villa Noria*

BLANC DE NOIRS - PET'NAT'



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



GRAPE VARIETY

100% Pinot Noir

TERROIR

Origin

Vin de France - Pet'Nat'

Soil

Argilo-calcaire

Climate

Mediterranean with costal influence

ALC.

12% vol

SERVING TEMPERATURE

Between 8° and 10° Celsius

TEMPREATURE DE CONSERVATION

Constant, between 6° and 12° Celsius

STORAGE

3 years

RESIDUAL SUGAR

0g/L

BOTTLE SIZE

75 cl

TASTING NOTE

Pet'Nat', Natural sparkling wine from black grapes. Fresh nose of white fruits and citrus fruits. Light and lively palate with very fine bubbles and a brioche finish. In the mouth, freshness and a nice slight bitterness.

WINE MAKING

Harvest at night.

Direct pressing, natural fermentation at low temperature between 16° and 18° Celsius in stainless steel tanks
Natural sparkling wine, fermentation in bottle without disgorging. Naturally produced without sulphites or yeast.

No use of fining agents or sulphites.