

Les
INFUSIONS
of *Villa Noria*

ROUGE LEGER - 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% Cinsault

TERROIR

Origin

Vin de France - Pet'Nat'

Soil

Clay - Limestone

Climate

Mediterranean with costal influence

ALC.

12% vol

SERVING TEMPERATURE

Between 8° and 14° Celsius

TEMPREATURE DE CONSERVATION

Constant, between 8° and 14° Celsius

STORAGE

3 years

RESIDUAL SUGAR

0g/L

BOTTLE SIZE

75 cl

TASTING NOTE

Raspberry pink colour. Intense notes of wild strawberry, raspberry and redcurrant.

Well balanced on the palate with a greedy, brioche and lively finish.

WINE MAKING

Harvested at night to avoid any form of oxidation. Some of the grapes are vinified as whole bunches in a carbonic vinification process.

Natural fermentation at low temperature between 16° and 18° Celsius in stainless steel tanks

Natural sparkling wine, bottle fermentation without disgorging or filtration. Naturally produced without sulphites or yeast