

# Villa Noria

## LA SERRE PICPOUL DE PINET

### AWARDS



**LA REVUE DU VIN DE FRANCE – 2023**  
"Intense, rich and charming at the same time"  
**90/100**



**ROBERT PARKER – WINE AVOCATE – 2021**  
**89/100**



**ELIZABETH GABAY – MASTER OF WINE – 2021**  
"Vibrant and refreshing"  
**93/100**



**Jancis Robinson – WINE REVIEWER**  
"Unusual intensity for a Picpoul"  
**16.5/20**



### Organic

- Preservation of living organisms and soils
- Practice of **Agroforestry**



### Allergen Free

- **Vegan** product



### GRAPE VARIETY

100% Piquepoul Blanc

### TERROIR

Origin

AOP Picpoul de Pinet

Soil

Clay and limestone

Climate

Mediterranean

### Alc.

12,5% vol

### SERVING TEMPERATUR

7° Celsius

### CONSERVATION

Between 10° and 12° Celsius

### STORAGE

3 years

### RESIDUAL SUGAR

<2g/L

### BOTTLE SIZE

75 cl

### TASTING NOTE

A beautiful golden yellow color with some green reflections. Intense nose of bergamot and lemon. Wisteria floral notes. Wine full of freshness Nervous mouth. At the same time intense, lively and charming.

### WINE MAKING

Night harvesting in order to have cold grapes. Direct press. Low temperature fermentation between 16° to 18° Celsius. Ageing on total lies in stainless steel tanks.