Villa Noria LES COLOMBIERS

CHARDONNAY PAYS D'OC

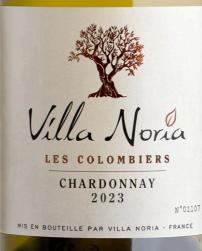


Organic

- Preservation of living organisms and soils
- Practice of Agroforestry



• Vegan product



GRAPE VARIETY

Chardonnay

TERROIR

Origin IGP Pays D'OC

Soil Clay and limestone soil

Climate Mediterranean

Alc. 12,5% vol

SERVING TEMPERATUR Between 8° and 12° Celsius

CONSERVATION Between 10° and 12° Celsius

STORAGE 3 to 5 years

RESIDUAL SUGAR 3g/L

BOTTLE SIZE

TASTING NOTE

Bright yellow colour with golden reflections. The bouquet develops aromas of white flesh fruits, exotic fruits and vanilla. The attack is supple and pleasant. The palate is rich, ample with a lot of volume.

It reveals aromatic notes of ripe white fruit. The finish is toasted and slightly brioche.

WINE MAKING

Aged on fine lees in Bourgogne oak barrels during six months. Harvested at night to take advantage of the colder night-time temperatures and to preserve the freshness of the grapes.