

Villa Noria



LES INFUSIONS DE VILLA NORIA WHITE OF BLACK - NO SULFITES

**BOTTLE
CONSIGNED**

"Bubbles are there"



ALC

11,5% du vol

**SERVING
TEMPERATURE**

Between 8° to 10° Celsius

**STORAGE
TEMPERATURE**

Between 6° and 12° Celsius

STORAGE POTENTIAL

3 Years

RESIDUALS SUGARS

0 g/l

BOTTLE SIZE

75cl

GRAPE VARIETIES

100% Pinot Noir

TERROIR

- **ORIGIN** Sparkling Wine of France
- **SOIL** Clay-Limestone soil
- **CLIMATE** Mediterranean climate with coastal influence

TASTING NOTE

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.

VINIFICATION

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.

WINE & FOOD PAIRING

To drink for all occasions: aperitif, brunch, celebration dinner, dessert...

Turkey stuffed with dried fruits and spices.

Apple and almond crumble