

# Les INFUSIONS

de Villa Noria



## Organic

- Preservation of living organisms and soils
- Practice of Agroforestry



## Allergen free

- Vegan product



HVE

Haute Valeur Environnemental



## GRAPE VARIETY

100% Cabernet Sauvignon

## TERROIR

### Origin

IGP Pays D'Hérault Coteau de Bessilles

### Soil

Clay-Limestone, and Sand

### Climate

Mediterranean

## ALC.

13% vol

## SERVING TEMPERATURE

Between 14° à 16° Celsius

## CONSERVATION

Between 10° et 12° Celsius.

## STORAGE

3 to 5 years

## RESIDUAL SUGARS

1g/100ml

## TASTING NOTE

Bright ruby red color with a complex aroma of spices and red fruits. On the palate, this wine shows notes of red fruits, vanilla, and chocolate. This balanced wine has smooth tannins and a nice, lasting finish.

## VINIFICATION

Traditional vinification. Cold pre-fermentation maceration for three days to extract colour and fruit. Fermentation at 25°C followed by a seven-day vatting period. Part of the wine is matured in thermo-regulated stainless steel vats. The other part rests for a few months in contact with French oak.

Villa Noria