

Villa Noria



LES INFUSIONS DE VILLA NORIA ORANGE- NO SULFITES

**BOTTLE
CONSIGNED**

"No Bubbles"



GRAPE VARIETIES

100% Muscat

TERROIR

- **ORIGIN** IGP Pays d'Herault
- **SOIL** Clay-Limestone soil
- **CLIMATE** Mediterranean climate with coastal influence

TASTING NOTE

White wine from maceration. Orange colour with amber reflections. On the nose, notes of gingerbread and candied fruit, quince and apple. The mouth is very delicate, fresh, smooth and harmonious. Jasmine flowers, candied fruits. Well-balanced wine in the mouth with supple tannins and delicate bitters.

VINIFICATION

Harvested at night to preserve the freshness of the grapes and avoid any form of oxidation. Orange maceration wine, naturally produced without sulphites or yeast. Slow and careful pressing to preserve the aromas. Natural fermentation at low temperature between 16° and 18° Celsius. Aged on fine lees in stainless steel tanks until bottling. No fining agents or sulphites are used.

WINE & FOOD PAIRING

Selection of cheeses (Munster, Vieille Mimolette)
Haddock curry with coconut milk, vegetable tagliatelle

ALC

12 % 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