

LA NORIA



GRAPE VARIETIES

100% Merlot

TERROIR

• ORIGIN

South of France, IGP Pays d'Oc.

• SOIL

Grave, same soil as in Medoc.

• CLIMATE

Mediterranean.

WINE

• TASTING NOTES

Deep ruby color. Complex nose with spicy and fruity aromas. On the palate, La Noria reveals subtle notes of red fruits, vanilla and chocolate. This pleasant wine is well-balanced with silky tannins and a nice persistence.

• WINE-MAKING & AGEING

Traditional vinification. Short maceration of seven days for one part of the wine, and for the other part, use of thermovinification to extract fruits and colors. Ageing in thermo-regulated stainless steel tanks in contact with french oak staves during 4 months.

ALC.

13% vol.

STORAGE TEMPERATURE

Constant, between 10° to 12° Celsius

SERVING TEMPERATURE

14° to 16° Celsius

STORAGE

3 to 5 years

RESIDUAL SUGAR CONTENT

4 g/l



DOMAINES
PIERRE CHAVIN