

LA NORIA



GRAPE VARIETIES

100% Grenache

TERROIR

- ORIGIN
South of France, IGP Pays d'Oc.
- SOIL
Vineyards based on limestone.
- CLIMATE
Mediterranean.

WINE

- TASTING NOTES
Delicate dry rosé wine with shiny salmon pink color. Expressive nose with great fruits aromas especially raspberry and summer berries. Good acidity, freshness and roundness.
- WINE-MAKING & AGEING
Night harvesting in order to have cold grapes. Direct press. Low temperature fermentation between 16° to 18° Celsius. Ageing on fine lies in stainless steel tanks.

ALC.
12,5% vol.

STORAGE TEMPERATURE

Constant, between 10° to 12° Celsius

SERVING TEMPERATURE

8° to 10° Celsius

STORAGE

2 years

RESIDUAL SUGAR CONTENT

4 g/l



DOMAINES
PIERRE CHAVIN