

LA NORIA WINE CUP

WHITE WINE



GRAPE VARIETIES

45% Sauvignon Blanc, 30% Colombard, 25% Gros Manseng



TERROIR

• ORIGIN

IGP Comté Tolosan.

• SOIL

Hilly and clay-limestone terroir.

• CLIMATE

Oceanic and Mediterranean.

WINE

• TASTING NOTES

With a crystalline and shining golden color, La Noria Wine Cup is an aromatic white wine. The nose opens on white flowers, citrus and ripe exotic fruits notes. Fresh and velvety on the palate, this wine reveals a fine and elegant finish.

• WINE-MAKING & AGEING

Night harvesting. Pellicular maceration. Pneumatic pressing. Low temperature fermentation and ageing on fine lies.

ALC.

11,5% vol.

STORAGE TEMPERATURE

Constant, between 10° to 12° Celsius

SERVING TEMPERATURE

8° to 12° Celsius

STORAGE

2 years

RESIDUAL SUGARS

12 g/l



DOMAINES
PIERRE CHAVIN