TINDAL
WINE MERCHANTS

Levin 0% Pinot Noir, Villa Noria



Product code	VIo6ZZRC
Grapes	Pinot Noir
Country	France
ABV%	0%
Case Size	6
Closure Style	Cork
Producer	Villa Noria / Levin Wines
Vintage	2024

Organic Natural

HVE Vegan

Vegetarian

Tasting Notes

This wine presents a ruby red color. The nose reveals aromas of cherry, red fruits, and blackcurrant, enhanced by a touch of vanilla. On the palate, it offers a well-structured tannic profile and excellent balance, creating a harmonious tasting experience.

Viticulture

Wine is the magical result between terroir and grape variety. But what will make the difference between a great wine and a good wine is above all the meeting of a soil, a climate and an ancestral know-how. It is in the heart of the Hérault, near Pézenas, a pretty village that has inherited a rich historical heritage, that the vineyard of Villa Noria is located, a 90-hectare estate of vines nestled between the Mediterranean Sea and the foothills of the mountains. The Mediterranean climate, hot and dry in summer and relatively mild in winter, is conducive to the vine and its flourishing. The high amount of sunshine makes it possible to obtain powerful, rich, aromatic wines but with freshness. Between the different terroirs of Villa Noria, the climatic differences are quite significant (influence of altitude, orientation and proximity to the sea which brings freshness in summer) In conversion to organic farming since 2010 and with a view to producing the best wines, the vines of Villa Noria are surrounded by hedges, on the one hand to protect them from the pesticide treatments of the neighbouring fields and on the other hand to build a refuge for the auxiliaries of the vine, improving biodiversity and thus creating a balance.

Winemaking

Harvested at night to benefit from cool temperatures and preserve the quality of the grapes. De-stemming and crushing. Cold maceration at (3°C) during 12 hours to extract the aromas and preserve a light rosé colour. After pressing, the juice is fermented with our 'natural levain', indigenous yeasts and lactic bacteria. It is then filtered and pasteurised before bottling, guaranteeing a surprising and refreshing experience.

Awards

