Levin 0% Sparkling Rose, Villa Noria

Product code	VI10ZZPC
Grapes	Syrah
Country	FRANCE
ABV%	0
Case Size	6
Closure Style	Cork
Producer	Croix des Vents & La Garde
Vintage	NV

Organic Natural

HVE Vegan

Vegetarian

Tasting Notes

"This sparkling rosé displays a pale pink color with salmon-pink highlights, accompanied by a fine mousse. The nose reveals aromas of red fruits such as redcurrant and raspberry, along with notes of exotic fruits and citrus. On the palate, it offers perfect balance and pleasant freshness, with a creamy mousse that delivers a refreshing 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