



## Levin 0% Blanc de Blanc Half Bottles, Villa Noria



<b>Product code</b>	VI12ZZWB
<b>Grapes</b>	Chardonnay
<b>Country</b>	FRANCE
<b>ABV%</b>	0
<b>Case Size</b>	12
<b>Closure Style</b>	Cork
<b>Producer</b>	
<b>Vintage</b>	2025



Organic



Natural



HVE



Vegan



Vegetarian

### Tasting Notes

"This wine presents a pale yellow color with green reflections, accompanied by a fine mousse. The nose offers aromas of white flowers such as acacia and hawthorn, along with notes of hazelnut, toasted bread, and exotic fruits like mango. On the palate, it is refreshing, with a creamy and pleasant mousse."

### 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

The Chardonnay grapes are harvested at night, destemmed and crushed. Cold maceration at (3°C) during 12 hours to preserve their aromas. After pressing, the must is fermented with our 'natural levain', indigenous yeasts and lactic bacteria. After filtration, sparkling by gasification and bottling. Levin Blanc de Blancs is then pasteurised.



TINDAL  
WINE MERCHANTS

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## Awards

Nouvel Obs, Marie Claire, Le Figaro, Caviste & Co, Le Monde de l'Epicerie Fine, Circuit Bio, Jancis Robinson, Vitisphère, Terre de Vin, Revue des Vins de France