



## LA NORIA

### Red 2020



#### TERROIR

Sheltered from the wind named "Mistral" by the Mont Ventoux and the Dentelles de Montmirail, the vineyard grows in a natural biosphere reserve classified by UNESCO. Fed by sublime spaces size, the clay- limestone here exalts the benefits of a single typical Provence.

#### GRAPES VARIETIES

Grenache 50%      Syrah 40%      Mourvèdre 10%

#### VINIFICATION

Harvesting at optimum maturity of the three grape varieties.

Separate vinification to develop the characteristics of each variety.

Maceration for about 15 days with twice daily pumping over for a delicate extraction of aromas and colour.

Aged for 12 months in French oak barrels

#### TASTING

With its deep red colour with orange highlights, Noria tells us its story.

Our terroir and this particular breeding give Noria 2020 a dominant of Provençal spices and dried fruits.

The palate has notes of cocoa, dark chocolate and candied cherry.

Serve at: 16 à 18 °C

#### SERVING SUGGESTIONS:

With a duck breast with honey

Very pleasant now, it can be aged for 7 years

**\* The Wine Enthusiast \***

91 POINTS Vintage 2016

**\* The Wine Advocate \***

89 POINTS Vintage 2014

