

LA BORDA AOP Languedoc biodynamic 2021

DEMETER wine: a biodynamic label. To obtain this label, the wine must be certified organic and also comply with the Demeter specifications. In harmony with nature, biodynamic viticulture aims to care for the Earth, regenerate the soil and produce wines rich in typicality.



ORIGINS & TERROIRS

Syrah, Grenache, Carignan, Mourvèdre

Appellation: AOP Languedoc

Label: Organic wine - Certified by Ecocert

Yield: 42 hl/ha

Grapes are harvested on the banks of Bages pond in the Aude on clay-limestone lands of rolled pebbles. The vine is grassed between the rows and its Mediterranean climate is characterized by a strong Tramontane.



WINEMAKING & AGING

Hand picking. Natural vinification with indigenous yeasts, without any input or sulfites with temperature control 26-27°C. Wine process is gently made by pumping over, punching down. Long maceration and concrete tanks ageing. Fining : No.

Filtration: Tangential.



TASTING NOTES

ELEGANT & SILKY



Deep purple color with purplish reflections



Expressive, mixing black fruits, liquorice, white pepper notes



Silky structure, smooth tannins, remarkable balance full of freshness



FOOD & WINE PAIRING

Beef coast, chimichurri sauce.

The Vegan touch: cherry tomato pie.

Bottle 75cl: Burgundy Type - Item Code: 569
Case: 6 bottles
Pallet: Europe / 630 bottles / 5 ranks x 21 cases
EAN Bottle: 3380330004587 - EAN Case: 3380330004594

SUITABLE FOR VEGANS



JACQUES FRELIN

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