HÉRISSON MALIN sulphites free

To go further in our ecological transition approach, we have packaged this wine in a reusable bottle. Once empty, the bottle is collected in stores, then washed before being reused. This circular economy respects all hygiene standards and guarantees sanitary quality. This wine without any preservative may present a slight cloudiness or natural deposit. We advise you to store it away from light between 16°C and 20°C.



ORIGINS & TERROIRS



Appellation: Vin de France

Label: Organic wine - Certified by Ecocert

Yield: 70 hl/ha

Vines are located between Béziers and Nîmes. This extended area a wide diversity

of soils (clay-limestone soils, stony terraces, rolled pebbles).



WINFMAKING & AGING

Night harvest of the grapes. Upon receipt, destemming and crushing, inerting and cold pre-fermentation maceration. Fermentation with temperature control (20-25°C), gentle pumping over and racking. Short vatting. Running off and pressing of the marc, assembly of drops and presses, rapid malolactic fermentation. No fining, microbiological stabilization via tangential filtration. No addition of sulfites during the entire winemaking process. Bottling: Use of a screw cap allowing a perfect seal necessary for the preservation of a sulfite-free wine.



TASTING NOTES COMPLEX & FULL-BODIED





Dark purple color with garnet reflections



Complex nose, empyreumatic notes, blackberry, vanilla, ripe fruits



Lovely substance, flavoured, silky tannins



FOOD & WINE PAIRING

Tapas board to nibble on with friends.

The Vegan touch: Peppers stuffed with tomatoes and black olives.

Bottle 75cl: Burgundy Type - Item code: 791

Case: 6 bottles

Pallet: Europe / 630 bottles / 5 ranks x 21 cases

EAN Bottle: 3380330005034 - EAN Case: 3380330005041





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