

LA BORDA AOP Languedoc biodynamic

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



ORIGINS & TERROIRS

Syrah, Grenache, Carignan, Mourvèdre

Appellation: AOP Languedoc

Label: Organic wine – Certified by Ecocert and Bio Demeter

Average yield: 42 hl/Ha

Grapes are harvested on the banks of the Bages pond in the Aude department on clay-limestone soils with rolled pebbles. Vines are planted with grass between the rows and the Mediterranean climate is characterized by a strong Tramontane.



VINIFICATION & AGEING

Destemming of the harvest. Natural vinification with indigenous yeasts, without any input, nor sulfites at controlled temperature 26-27°C. The wine is gently worked by pumping over and punching down. Long maceration and maturation in concrete vats.

No fining.

Filtration: Tangential.



TASTING NOTES



16-18°C

ELEGANT & SILKY



Deep purple color with purple reflections



Expressive, black fruits, licorice, white pepper notes



Silky structure, coated tannins, remarkable balance full of freshness



FOOD & WINE TASTING

Beef ribs steak, chimichurri sauce.

Vegan touch: Cherry tomatoes pie.

Bottle 75cl: Bordelaise Type - Item Code: 24

Case: 6 bottles

Pallet: 630 bottles: 5 ranks x 21 boxes

EAN Bottle: 3380330000435

EAN Case: 3380330003740



This wine without any preservatives may present a slight haze or natural deposit. We advise you to store it away from light between 16°C and 20°C.



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