

HÉRISSON MALIN pinot noir

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.



ORIGINS & TERROIRS

Pinot noir

Appellation: Vin de France

Label: Organic wine - Certified by Ecocert

Yield: 60 hl/ha

Vines are located in the Aude region on clay-limestone and gravel soils. The climate is cool, influenced by the proximity of the Pyrenean mountain range.

to drink cold!



WINEMAKING & AGING

Grape harvest at night. Destemming, crushing, vatting, cold prefermentary maceration for a few days. Pumping over, punching down during the vinification under temperature control (20-25°C). Marc pressing, separation of free run juice and presses. Aging in stainless steel tanks.

Fining : No.

Filtration: Tangential.



TASTING NOTES

FINE & FLAVOURED



Cherry color with ruby reflections



Intense aromas of morello cherries, peony, sweet spices



Fruity, generous, punctuated with vanilla notes



FOOD & WINE PAIRING

Japanese Salmon "Nanbanzuke"

The Vegan Touch: Ratatouille Niçoise.

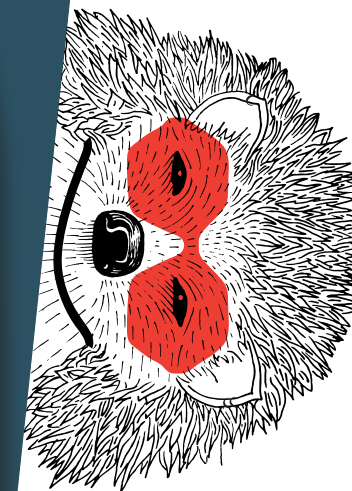
Bottle 75cl: Burgundy Type - Item code: 1020

Case: 6 bottles

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

EAN Bottle: 3380330005737 - EAN Case: 3380330005744

CONTAINS SULPHITES - SUITABLE FOR VEGANS



JACQUES FRELIN

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