

# HÉRISSON MALIN orange

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

**Muscat, Sauvignon, Grenache, Chardonnay**

**Appellation:** Vin de France

**Label:** Organic wine - Certified by Ecocert

**Yield:** 70hl/ha

Vines are located in the Gard region. Terroir is predominantly clay-limestone.



## WINEMAKING & AGING

Night Harvesting. Destemming and crushing, skin contact maceration with the must during 1 week. Grape skins give to the wine its tannic structure and its very particular orange color. Process is mostly made by pumping over as red winemaking. Pressing in a pneumatic press, presses are separated. Malolactic fermentation, lees ageing. Fining: Pea proteins and bentonite. Filtration: Tangential.



## TASTING NOTES

AROMATIC & SPICY



Shiny light orange color with golden reflections



Citrus zest notes, spices, dried fruits



Full, fresh, with a nice length



## FOOD & WINE PAIRING

Roquefort soufflé with nuts.

The Vegan Touch : Squash crumble with fall vegetables.

Bottle 75cl: Burgundy Type - Item code: 1048  
Case: 6 bottles  
Pallet: Europe / 630 bottles / 5 ranks x 21 cases  
EAN Bottle: 3380330005751 - EAN Case: 3380330005768

CONTAINS SULPHITES - SUITABLE FOR VEGANS



JACQUES FRELIN

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