

HÉRISSON MALIN Biodynamic 2025

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

Appellation: IGP Pays d'Oc

Label: Organic wine - Certified by Ecocert

Yield: 50 hl/ha

The vines are located in the Gard region, in the north-east of Nîmes. The soil is mostly clay-limestone. The vineyard is cultivated according to biodynamics methods: input of organic matter, no chemical inputs, use of biodynamic preparations (CBMT-500-501), herbal teas dispersion during growing season.



WINEMAKING & AGING

The grapes are destemmed, a light sulfites adding is carried out in the vatting. The alcoholic fermentation takes place at 22°C for 10-15 days with indigenous yeasts in temperature-controlled stainless steel tanks. Light pumping over is carried out to gently work the wine. The vatting lasts about fifteen days. After the devatting and racking of the wine, the malolactic fermentation follows. The wine is then racked to be cleaned and lightly sulphited. Fining: No. Filtration: Tangential.



TASTING NOTES

ELEGANT & DISTINGUISHED



Dark purple color, garnet reflections



Complex nose of blackberry, menthol notes, blackcurrant, licorice



Lovely substance, silky tannins, fresh, supple



FOOD & WINE PAIRING

Beef Wellington with crunchy vegetables.

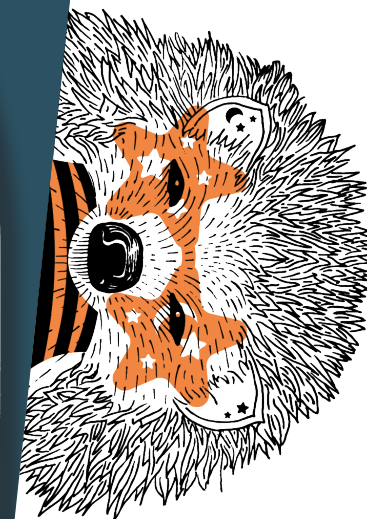
The Vegan touch: Squash gnocchi with sage butter.

Bottle 75cl: Burgundy Type with screwcaps - Item code: 884

Case: 6 bottles

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

EAN Bottle: 3380330005430 - EAN Case: 3380330005447



JACQUES FRELIN

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CONTAINS SULPHITES - SUITABLE FOR VEGANS