

# HÉRISSON MALIN le nat'

From wine to bottle, Hérisson Le Nat' is an ecological and sustainable vintage. Harvested by hand, the grapes are vinified without additives following the principles of the natural method. Concerned about our environmental impact, we have chosen a reusable bottle and a bio-sourced label based on natural inks from wine lees and charcoal. This wine, without any preservatives, may have a slight cloudiness or natural deposit. We advise you to store it away from light between 16°C and 20°C.



## ORIGINS & TERROIRS

**Merlot, Syrah**

**Appellation:** Vin de France

**Label:** Organic wine, biodynamic, nature - Certified by Ecocert, Demeter, Vin méthode nature

**Yield:** 50 hl/ha

Vines are located in the Aude region close to Narbonne, planted on clay-limestone soils.



## WINEMAKING & AGING

Plot selection, manual grape harvest.

Traditional vinification in concrete tanks with indigenous yeasts.

No input or SO2 added during all the process. Cellar work is made by daily punch down at the beginning and in the end of fermentation for a gentle extraction of berry compounds. In the last third of fermentation, a racking to promote the fractionation of marc cap. Vatting for 3 weeks, wine ageing in concrete tanks.

Fining : No.

Filtration : No.



## TASTING NOTES

RICH & FLAVOURED



16-18°C



Purple color with violet reflections



Complex, black fruits and spicy notes



Ample, with silky tannins



## FOOD & WINE PAIRING

Veal escalopes with sage and Parma ham.

The Vegan touch: Quinoa burger.

Bottle 75cl: Burgundy Type - Item code: 967

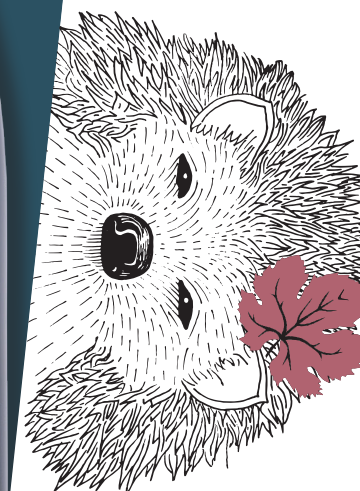
Case: 6 bottles

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

EAN Bottle: 3380330005577 - EAN Case: 3380330005584



SUITABLE FOR VEGANS



JACQUES FRELIN

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