

HÉRISSON MALIN sulphites free - reuse

To further our ecological transition, we have packaged this wine in a reusable bottle. Once empty, the bottle is collected from the shops, then washed before being reused. This circular economy respects all hygiene standards and guarantees the sanitary quality.



ORIGINS & TERROIRS

Merlot

Appellation: Vin de France

Label: Organic wine - Certified by Ecocert

Average yield: 70 hl/ha

Vines are located between Béziers and Nîmes. This extended area offers a wide diversity of terroirs (clay-limestone soils, stony terraces, pebbles).



VINIFICATION & AGEING

Grapes are harvested at night. At their reception, destemming and crushing, inerting and cold pre-fermentation maceration. Fermentation with temperature control (20-25°C), gentle pumping over and delestage. Short vatting time. Run-off and pressing of the marc, blending of the drops and presses, rapid malolactic fermentation. No fining, microbiological stabilization via tangential filtration. No addition of sulfites during the entire winemaking process.

Bottling: Use of a screw cap allowing a perfect sealing necessary to preserve a wine without sulfites.



TASTING NOTES



16-18°C

COMPLEX & FULL-BODIED

 Dark purple color, garnet reflections

 Complex nose, empyreumatic notes, blackberry, vanilla, ripe fruits

 Beautiful matter, round, silky tannins



FOOD & WINE PAIRING

Board of tapas to eat with friends.

The Vegan touch: Peppers stuffed with tomatoes and black olives.

Bottle 75cl: Bourgogne screwcaps Type - Item Code: 791
Case: 6 bottles
Pallet: Europe: 630 bottles
EAN Bottle: 3380330005034
EAN Case: 3380330005041



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.

RAPORTEZ-MOI
POUR RÉEMPLOI



JACQUES FRELIN

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