

HÉRISSON MALIN Biodynamic

DEMETER wine: a biodynamic label. To obtain this label, the wine must be certified organic and also respect the Demeter specifications. In harmony with nature, biodynamic viticulture aims to heal the Earth, regenerate the soil and produce wines rich in character.



ORIGINS & TERROIRS

Merlot

Appellation: IGP Pays d'Oc

Label: Organic wine – Certified by Ecocert and Demeter

Average yield: 50 hl/ ha

Vines are located in the Gard region, north-east of Nîmes. The terroir is mostly clay and limestone. The vineyard is run according to biodynamic principles: organic matter is added, no chemical inputs are used, biodynamic preparations (CBMT-500-501) are used, and herbal teas are used during the vegetative period.



VINIFICATION & AGEING

Grapes are destemmed, a light sulfiting is done at the vatting. Alcoholic fermentation takes place at a temperature of 22°C for 10-15 days using indigenous yeasts in temperature-controlled stainless-steel vats. Light pumping over is done to work the wine smoothly. The vatting lasts about 15 days. After the devatting and the racking of the wine, the malolactic fermentation follows. Then, wine is racked to be cleaned and lightly sulfited. Fining : No input is used.

Filtration : Tangential filtration.



TASTING NOTES



16-18°C

ELEGANT & DISTINGUISHED

 Dark purple color, garnet reflections



Complex nose of blackberry, mentholated notes, blackcurrant, licorice



Nice material, silky tannins, fresh, supple



FOOD & WINE PAIRING

Beef Wellington and its crunchy vegetables.

The Vegan touch: Butternut gnocchi and sage butter.

Bottle 75cl: Bourgogne Type - Item code: 884

Case: 6 bottles

Pallet: Europe: 630 bottles

EAN Bottle: 3380330005430

EAN Case: 3380330005447

CONTAINS SULPHITES



demeter



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