HÉRISSON MALIN le nat'

From wine to bottle, Hérisson Le Nat' is an ecological and sustainable wine. The grapes are harvested by hand and vinified without any inputs following the principles of the natural method. Concerned about our environmental impact, we have chosen a reusable bottle and a biosourced label made from natural inks of wine lees and coal.



ORIGINS & TERROIRS

Merlot

Appellation: Vin de France

Label: Organic wine, biodunamic, nature - Certified

by Ecocert, Demeter, Vin méthode Nature

Average yield: 80 hl/Ha

The vines are located in the Aude region near Narbonne. planted on clay-limestone soils. Le Hérisson Le Nat' is an ecological and sustainable wine. The wine is made from biodynamically grown grapes and vinified according to the principles of the natural method.



VINIFICATION & AGEING

Plot selection, manual harvesting of the grapes. Traditional vinification with indigenous yeasts in concrete vats. No input or SO2 added during the whole elaboration of this cuvée. Daily punching down of the cap at the beginning and end of fermentation for a gentle extraction of the compounds.

At the end of the fermentation, a délestage is carried out to favour the fractionation of the marc cap.

Vatting period of 3 weeks, maturing of the wine in concrete tanks. Fining: No fining. Filtration: No filtration.



TASTING NOTES

RICH & TASTY









FOOD & WINE PAIRING

Veal escalope with sage and Parma ham. Vegan touch: Quinoa burger.

Bottle 75cl: Bourgogne type - Item Code: 967

Case: 6 bottles

Palletisation: Europe / 630 bottles EAN Bottle: 3380330005577 EAN Case: 3380330005584

