

HÉRISSON MALIN pinot noir - 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

Pinot Noir
Appellation: Vin de France
Label: organic wine - certified by Ecocert
Average yield: 60 hl/Ha

The vines are located in Aude on clay-limestone and gravel terroirs. The climate is cool, influenced by the proximity of the Pyrenean massif.



VINIFICATION & AGEING

Grapes are harvested at night. De-stemming, crushing, vatting, pre-fermentation cold maceration for a few days. Pumping over, punching down during the vinification phase under temperature control (20-25°C). Pressing of the marc, separation of the drops and presses. Aged in stainless steel tanks. No fining. Filtration: Tangential.



TASTING NOTES



10-12°C

FINE & GOURMET

 Cherry colour with ruby hues

 Intense aromas of morello cherries, peony, sweet spices

 Fruity, generous, punctuated with notes of vanilla



FOOD & WINE PAIRING

Japanese-style salmon "Nanbanzuke"
The Vegan touch: Niçoise Ratatouille.

Bottle 75cl: Bourgogne Type - Item Code: 1020
Case: 6 bottles
Pallet: Europe: 630 bottles
EAN Bottle: 3380330005737
EAN Case: 3380330005744

CONTAINS SULPHITES

*to drink
cold!*



The packaging is designed to allow the reuse of the bottle and the reduction of single-use packaging.

RAPORTEZ-MOI
POUR RÉEMPLOI



JACQUES FRELIN

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FR200962_01GJXW