

HÉRISSON MALIN sauvignon

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



ORIGINS & TERROIRS

Sauvignon blanc

Appellation: Vin de France

Label: Organic wine - Certified by Ecocert

Yield: 70hl/ha

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



WINEMAKING & AGING

Harvested at night to prevent grape oxidation and keeping maximum of freshness. Soft pressing in an inert pneumatic press. Cold soak juices during 7 days. Cold static clarification, Must deposit filtration and reincorporation of it to give aromatic complexity. Low temperature fermentation (15-16°C). Aged on fine lees.

Fining: Pea proteins and bentonite.

Filtration: Tangential.



TASTING NOTES

AROMATIC & LIVELY



Beautiful greenish yellow color with silver reflections



Citrus, boxwood, blackcurrant bud notes



Fresh, tangy, mineral



FOOD & WINE PAIRING

Shrimp carpaccio with citrus fruits and ginger.

The Vegan touch: Risotto with green asparagus and shiitake mushrooms.

Bottle 75cl: Burgundy Type - Item code: 788

Case: 6 bottles

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

EAN Bottle: 3380330004990 - EAN Case: 3380330005027



JACQUES FRELIN

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CONTAINS SULPHITES - SUITABLE FOR VEGANS