

RAW WINE®

CUVÉE ZÉRO , bio - still cider, full fermented in oak barrels (14 months)

by: Maison Hérout

Region: Normandy

Colour:

Grape Varieties:

Appellation:

Technical Information

Vineyard

- Organic (certified)
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- Average age of vines:
- Soil type:

Cellar

- Fermented spontaneously using low-intervention
- Sulphites: Low sulphites - below 10 mg/L
- Fining (clarification): Unfined
- Filtering: Unfiltered
- Suitable for Vegans and vegetarians
- Alcohol: 7%
- Residual sugar: 25 g/L

<https://www.rawwine.com/wine/maison-herout-cuvee-zero-bio-still-cider-full-fermented-in-oak-barrels-14-months>