



Organic Wines made with No Added Sulphites

“Vin Naturel” has no added sulphur or any other additives and reveal the true nature of the grapes. It is the product of sustainable agricultural methods, certified organic, and natural vinification processes. Vin Naturel is generous and intensely fruity with original flavours.

The wine is ruby red in the glass and has aromas of red fruits, wild berries and gentle spice. On the palate it is elegant and delicate with vibrant dark berry flavours, white pepper and Asian spices. It is bursting with sweet red fruit flavours that are round and juicy.

Food Match: Try chilling this with course Pate, duck breast, Spicy peanut dishes

Wine Facts:

Winemaking	Careful winemaking with the minimum intervention possible. The wine is aged in stainless still tank and the early bottling help to keep the natural freshness of the wine.
Diets	Organic, No Added Sulphites, Vegan, Gluten Free, Sugar Free, Dairy Free
Sulphites	Under 10mg/l Natural Sulphites Only (no added Sulphites)



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Fine blend of different varieties from Alsace, Vin Naturel aims to be a perfect introduction to our Natural wine range.

Food Match: it offers a light and delicate touch as an accompaniment to all shellfish (oysters, scallops, clams, etc.), as well as fish, charcuterie, or simply enjoyed on its own. Appreciated like this, it is ideal as an easy-drinking summer wine.

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VIN BIODYNAMIQUE

MAISON ROBERT
OLIVIER



BIODYNAMIC Wines

Pinot Noir

AOC ALSACE

Origin

Even though Alsace is known predominately for its white wines, there are numerous documents relating to the stocks of abbey cellars and to wine taxes raised by the Church of the Middle Ages, alluding to considerable quantities of red wine. Among the 40 grape varieties cultivated during this era, Pinot Noir figures most prominently.

Taste

Alsace Pinot Noir is a fresh wine revealing flavours of cherry, raspberry and blackberry, and soft tannins. Partially aged in wooden barrels, it is a complex and structured wine with more pronounced colour and flavours evocative of ripe fruits or leather.

Enjoy

Red meats and game call for red Alsace Pinot Noirs revealing dark red colour and intense cherry flavours. Overall, Alsace Pinot Noir pairs well with white meats and poultry, certain cheeses, and because of its mellow tannins, can even accompany fish beautifully. International cuisines should not be overlooked as suitable partners: Middle Eastern and Moroccan dishes (humus, tabouleh, lamb tagine and couscous) are an excellent match for these wines.