



# BIOSENS

## BORDEAUX

### ORGANIC WINE

#### NO ADDED SULPHITES

**Respect for the earth, respect for nature: common sense...**  
**Biosens, the new Bordeaux wine brand with a sustainable development mindset.**  
**An organic wine, without added sulphites, presented in an eco-designed packaging.**



#### ORIGIN

With Biosens, we are returning to a more environmentally-friendly method of wine growing, without the use of chemical fertilisers and herbicides. We only use raw material of natural origin, because to produce organically, you have to let nature do as best and as much as it possibly can. Biosens takes the sustainable approach even further by offering a wine without added sulphites. Nothing artificial interferes with the winemaking so we are able to endow our wine with the purest expression of its terroir. Biosens contains sulphites that are naturally formed during the alcoholic fermentation, by the yeasts, and which are commonly found in the wine in small traces. As we like to take things to their natural conclusion, Biosens' packaging is also designed sustainably: light weight bottle, sustainable capsule, cork made from sugar cane, label made from 100% recycled material, cardboard case made from recycled paper. These eco-designed dry goods are all made from essentially sustainable and renewable raw materials.

#### TERROIR

Biosens comes from plots set on the lovely slopes of Saint Ferme, in the Entre-deux-Mers region, heart of the Bordeaux appellation. The vines grow in rich, deep clay-limestone terroirs with perfect exposure.


#### CULTIVATION & VINIFICATION

100% organic vineyard management.  
Selection of the finest plots of Merlot, the most suitable for the production of this type of wine. Perfect maturity is sought before the grapes are harvested with a fresh fruity profile and an ideal balance of sugar and acidity.  
Harvesting of grapes in excellent health, picked early to preserve the fruit's potential.  
Organic vinification without the use of sulphur, requiring very special precautions to be taken in terms of equipment hygiene (vat, pipes, pumps, etc.), fast yeasting once the grapes are in vat, careful monitoring of the alcoholic and malolactic fermentations, with special attention paid to temperature control, densities and conservation of the wine, in full vats, before bottling using a high amount of CO<sub>2</sub>.


#### GRAPE VARIETY

 Biosens is made exclusively from Merlot.



#### TASTING NOTES

 Biosens is arrayed in an intense, bright garnet red hue flecked with purple. The charming and pleasant nose offers a lovely bouquet of red fruit and liquorice. The equally expressive palate combines aromatic freshness and fruity intensity, interperined by a velvety texture. A succulent, elegant wine 'without artifice' that is honest, smooth and well-balanced.

#### FOOD & WINE PAIRING

 Biosens will pair perfectly with classic dishes such as beef tartare, roast chicken or spicy breast duck's. Its fruity notes and lovely soft character will also complement a more inventive cuisine such as a savoury Mediterranean vegetable crumble, egg 'cocotte' (egg cooked with cream and truffles and served in a ramekin) or chicken accras in coconut.

#### SERVING ADVICE

 Serve at room temperature, between 16-18°C  
 A slight natural deposit may form which will not affect the quality of the wine. Decant 30 minutes before serving.