

Vegan

Though wine is made from fermented grapes, and one would think it's naturally vegan, this isn't always the case. After fermentation and aging, many producers perform a clarification process called fining, particularly on white or rosé wines. A fining agent acts like a magnet, attracting tiny molecules such as proteins, tartrates, tannins and phenolics that would otherwise leave a wine looking hazy, rather than the crystal-clear most customers used to. Traditional fining agents have included casein (a milk protein), albumin (egg whites), gelatin (animal protein) and isinglass (fish bladder protein). However, today many winemakers are using vegan-friendly alternatives such as clay-based bentonite and activated charcoal.



FRANCE

Chaumeau Maison d'Anais (Sancerre)
Raphael Chopin (Beaujolais)
Font du Vent (Rhône)
Domaines Laffourcade (Loire)
Medeville (Bordeaux)
Ollieux Romanis (Languedoc)
Revelette (Provence)
Le Roc (Fronton)

ITALY

Antonella Corda (Sardinia)
Montaribaldi (Piedmont)
Scuotto (Campania)

CALIFORNIA

Drew Family Wines (Mendocino)
Wild Hog (Sonoma County)