

Vegan wines are uncommon but they do exist.

Most wines are clarified during winemaking with a process called “fining” which most frequently employs the use of animal-based products such as Isinglass (a fish byproduct) for fining white wines or casein (a protein from milk) or egg whites for fining red wines.

The fining agents bond with the proteins dissolved in the wine and cause them to precipitate out and collect at the bottom of the tank. The result is a crystal clear wine.

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Domaine Bernard Defaix Chablis Burgundy

Domaine Jaeger Defaix Rully Burgundy

Complices de Loire, Touraine

Domaine de Valanges, Maconnais Burgundy.

Domaine Christophe Pacalet, Beaujolais.

Chateau Pas du Cerf, Provence.

Domaine Gueissard, Provence.

Domaine Montirius (Domaine wines), Rhône.

