



**LA RENAISSANCE DES APPELLATIONS**

**RETURN TO TERROIR**

*“Biodynamy, wine growing for the future”*

*48 wine growers present their wines.*

**THE BIGGEST BIODYNAMIC TASTING IN  
SCANDINAVIA**

**Monday 27<sup>th</sup> of August 2007  
Gamle Logen, OSLO**

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## **Is biodynamic Wine-growing a Myth or a Reality?**

by Nicolas Joly – Coulée de Serrant

There is no doubt that more and more fascinated private individuals and professionals are discovering a source of complexity, a surge of vitality, and an additional purity in the increasing number of biodynamic wines;

There is also no doubt that this type of agriculture, which differs from biological agriculture insofar as it adds very small amounts of preparations per hectares, quantities varying from one to one hundred grams, that have usually been dynamised in water, can upset those who try to understand it. How can such small quantities have any real effect on the quality of wine? Wouldn't the result be the same with simple biological agriculture? Etc.

Faced with these questions, the group of those in favour and those against puff themselves up by publicly making boasts on a regular basis, as behind the scenes both sides prepare for battle.

In order to pass from the profound convictions which generate belief to knowledge and thus a more rigorous demonstration, there is finally a step to be taken here. It is on this approach that partially depends the authenticity of the quality of our future wines.

Let us begin by observing the corpse of an animal that has just died. In a few weeks its simple elements will again be part of the earth. Thus the question to ask is: where are the energies which constructed this organism in such a sophisticated manner? Who took the calcium to sculpt the bone? Who took the silica to form the hair? Don't these forces exist in other ways besides forming embryos?

A seed, an egg. Are they not only receptacles of a perfectly organised world of energy which the forces of life give to Earth, which exists independently of their link with matter, through which they become visible? By asking these questions, we enter as do every day a few more physicist, thanks for example to magnetic resonance, into the discovery of laws that are very real and concrete, but are no longer, so to speak, terrestrial laws, in the sense that they are not submitted to the force of gravity, to this world of weight and volume discovered by Newton. It thus concerns laws that can not be measured in the same way.

In the third edition of my book "Wine From Sky to Earth" now available in four languages, I devote an entire chapter to a presentation of tests, which are well-known in certain circles, that give images of this world of energies in the wine and the food, and the manner in which different types of agriculture can modify them. The microscope does not have access to these realities. What must be understood here is that living beings are only a sum of frequencies or rhythms. It's a vibratory world. There is no life without frequencies and mini-frequencies! Our society and each one of us use this vibratory world on a daily basis, through satellites, portables, transmitters, microwaves, etc. We use it to such an extent that it becomes a problem, as this abundance of new frequencies disturbs those frequencies which influence life itself. No one is surprised to hear the voice of someone thousands of miles away on their portable. With the help of the portable, the call did not even use a thousandth of gram of waves. For waves are not to be measured by weight. When one speaks of biodynamic agriculture in terms of a few grams of preparations which act as relays or catalysers of precise processes indispensable to the life of plant, a life which we have seen is not tangible, those who have not become aware of the energy world they use every day become offended. Let's be serious about how many grams of quartz make your watch work for ever a year. So why shouldn't a biodynamic preparation based on quartz accelerate photosynthesis, which generates the sugars, the colours, the aromas? Why wouldn't the preparations destined for the earth accelerate mycorrhiza, that is to say, the linking of roots with earth? A branch of the Swiss government came up with proof supporting that. For 18 years they compared the two agricultures: conventional, biological, and biodynamic. On the other hand, it is understandable that they multiply the use of all these toxic chemicals. To be convinced, you need only read the small print on the labels.

They inundate the vines and the soil with fungicides, with chemicals to prevent rot, spiders, pests, as well as herbicides. Each treatment strangles a little bit more the link between the forces which influences our lives and quality.

The result, dear wine-lowers, is three comments that are very important for the quality of the wines with which you stock your cellars:

1. The use of chemical treatments, as we have just seen, reduces the capacity of the vines to receive solar energy through their leaves and earth energy through their roots, and there is no way to avoid this increasing. Each additional treatment necessary to control disease – which are not yet recognised as deficiency indicators of strength and health – will bring about collapse on a large scale, which will in turn necessitate more treatments.

It is understandable that for wine-growers caught in this dilemma, technology will be the only way they can have at least an appearance of quality in their wines. Their wines can thus be imitated in countries where labor is cheaper. On top of that, their capacity to age as they should is greatly diminished.

2. The so called “agriculture raisonnée” would be satisfied with where the use of the very toxic chemicals is reduced by about 20% does not constitute any real progress on the level of the life-forces the wine needs to remain in good health and to manifest its appellation. This explains why more and more choose biology or biodynamic as the only method which effectively links the vine to its environment.

3. By using this world of energies more directly, biodynamics takes a very important additional step, thereby considerably increasing the possibility for the vines to receive the characteristic of the appellation this providing the basis for what we love in a wine. Also thanks to its special relationship with the life-forces, two or three years of biodynamics can wipe out the harmful effects of herbicides. It takes biological agriculture several decades to reach the same goal. This was proved in Australia when land saturated with DDT, which had been declared forbidden to cultivate by the government, was opened to cultivation again after three years of biodynamics. I could speak of all this at great length. Thus more and more serious wine-growers will continue to swell the ranks of biodynamics, even if attempts are made to ridicule them directly or indirectly, in order to preserve lucrative economic markets. Let us add only that to pretend that biodynamics is not effective is to be part of yesterday’s world. Unfortunately today’s world is just as alarming. The world of energies is an organised world that can be used either for good or bad. Biodynamics uses it without trying to modify it. Not everyone has the same scruples. All the more so since control over this domain is almost impossible. Already one sees secretly for sale at 5000 euros a litre energised water, which does incontestably change the taste of wine in a way that is as real as it is artificial. And physically there is nothing added! Even if these deceptive effects can bluff any one of us, they are not really durable and can even invert. There is no doubt that the by-products of technology have already begun to touch the new energetic world.

# THE CHARTER OF QUALITY

**Foreword:** *The system of evaluation outlined below does not speak in terms of “bio” or “not bio”, but simply of actions which permit an Appellation to express itself. Thus one can go from one to three “green” stars, adding to this the usual notations used by wine guides. This system encourages the wine-maker to do his best, and it informs the client of the effects of gestures in the fields or in the cellar on the expression of the Appellation.*

## **\* Obtaining one star**

*Wine from a controlled appellation of origin has a particular taste linked to the expression, a type of soil, and a climate. Agriculture should therefore reinforce the organic life of the soil and avoid all synthetic chemical products.*

- ▶ No weed-killers that destroy the life of the soil.
- ▶ No chemical fertiliser which causes a strong and atypical growth. These fertilisers are salts. The plant needs to drink more, thus to grow more compensate for the excess salt imposed on it.
- ▶ No synthetic chemical product as they can falsify the photosynthesis and thus the taste of the wine.
- ▶ No systemic treatment absorbed by the sap in half an hour which, besides a negative effect on the metabolism of the plant on photosynthesis, and on roots (affect mycorrhizae), can be found in the grape in the form of residues.
- ▶ No aromatic yeast which leads to atypical taste of wines.

## **\*\* Obtaining two stars**

*In recent years the formidable advance of technology permits us to re-create the tastes that an inadequate agriculture had falsified. A return to the good practices renders this technology useless, and leaves each wine its original taste, without misleading the consumer.*

- ▶ No mechanical harvesting, in order to obtain optimal maturity.
- ▶ No exogenous yeast that is a stranger to the place.
- ▶ No treating of the must with enzymes. Healthy agriculture bestows an abundance of colour etc.
- ▶ No concentrator that works by inverted osmosis. This process can bring about imbalances, especially in ageing.
- ▶ No cryoextraction which falsifies the balance of the wine.
- ▶ No cold treatment that reaches the freezing point.

## **\*\*\* Obtaining three stars**

- ▶ No deacidifying or reacidifying which change the balance of the wine.
- ▶ No addition of ascorbic acid, nor of potassium sorbate.
- ▶ No chaptalization, including concentrated must.
- ▶ No irrigation.

***All the wine-makers have adopted this charter will have authentic, and thus inimitable wine; since the relationship between soil and climate has everywhere on earth a different “face”.***

The wine-maker signing this charter in the presence of a notary public commits him to respecting this code of ethics during the entire cycle of his production. He is informed that he can be inspected at any time by a member of the group.

The Comité of direction of this group is represented by  
O. Humbrecht (Alsace) ; J.L. Hubert (Bordeaux) ; A.C. Leflaive, P. Morey (Bourgogne) ;  
D. Léclapart (Champagne) ; N. Joly (Loire) ; R. de Villeneuve (Provence) ; Ph. Du Roy de  
Blicquy (Rhône) ; R. Palacios, P. Sisseck (Espagne) ; S. Bellotti (Italie).

## AUSTRIA



Wine has been made in this spot since Celtic times. Remains of a Roman fort and an early Christian Agapit basilica are to be found on the estate, as well as a later monastic chapel dedicated to St Nikola. Nikolaihof, owned by the Saahs family since 1894, has orchards, woodlands and fields as well as 20ha of vineyards, chiefly Riesling and Grüner Veltliner, with smaller quantities of Weissburgunder, Feinburgunder and Neuburger. The vines are exceptionally old, yields are low and we adhere strictly to biodynamic guidelines. This philosophy carries over to the simple, natural methods employed in the cellar. The grapes are harvested separately by variety and by vineyard, fermented with indigenous yeasts in oak vats, matured without additives, and bottled on 'fruit days' during a waxing moon. We have been biodynamic since 1971.

AOC Wachau  
Biodynamic vineyard since 1971

### **Vinothek Grüner Weltliner 1991**

### **Im Weingebirge Grüner Veltiner Smaragd, Wachau Demeter, white 2006**

### **Vom Stein Riesling Federspiel, Wachau Demeter, white, 2004**

### **Vom Stein Riesling Smaragd, Wachau Demeter, white, 2005**

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**FRANCE**

**ALSACE**



Located just 5 km west of Colmar, in the very heart of the vineyards of Alsace, Domaine JOSMEYER, has been producing stunning white wines for five generations. These wines are resolutely dry and elegant with some raciness and are created to bring out the flavours of the foods chosen to accompany them. From the outset, each generation of our family has been fired with the passion and spirit of excellence which continues to this day.

Domaine JOSMEYER comprises 25 ha of which 5 ha are located in the Grand Cru vineyards of Hengst and Brand. Reflecting our utmost respect for nature, all our vineyards are now cultivated according to biodynamic principles.

AOC Alsace Grand Cru  
Biodynamic vineyard since 1998

**Pinot blanc Mise de Printemps 2006**

**Riesling Le Kottabe 2005**

**Pinot gris Le Fromenteau 2005**

**Riesling Grand Cru Hengst 2004**

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Domaine Ostertag is located in Alsace, it's a family-owned property of 13 hectares spread out over more than 75 small plots of vines, united by one guiding spirit in 5 villages (Epfig, Nothalten, Itterswiller, Ribeauvillé, Albé).

Domaine Ostertag produces 16 different wines classified in 3 different types Vins de Fruit (Fruit wines), Vins de Pierre (Stone wines) and Vins de Temps (Time and Weather wines). "What does Terroir truly mean, this wonderful word unique to the French language, untranslatable in some sense and so diversely understood?"

Terroir is perhaps nothing more than the earth and the sky which intermingles and displays themselves through the medium of a vine thanks to the enlightened acts of the dissolves. As only the spirit can bring light, the spirit of the winegrower of course, which in the end becomes the spirit of the wine. Terroir is thus not limited to the soil features, of the exposure, of the land, the geology or the slope. Terroir must above all be captured or, rather, tamed. For me, as a winegrower, a wine with Terroir as the wine of a flock of vines whose roots plunge as deep a deep can be and whose leaves cast a high as high can be, as far as the furthest source. And biodynamic by acting on the verticality of the plant and increasing its receptivity to subtle influences, probably reinforces the Terroir, but an enlarged Terroir, stretching from the center of the earth to the outer reaches of the cosmos, and which the winegrower enlightens through his vision."

André Ostertag, Vigneron

Alsace Grand Cru

Biodynamic vineyard since 1998

**Pinot Gris "Barriques" 2004**

**Fronholz Pinot Gris 2004**

**Clos Mathis Riesling 2004**

**Muenchberg Grand Cru Riesling 2004**

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# Domaine Martin Schaezel



In pursuit of unique wines with individual character.

Our objective in the vines is simple - to produce healthy grapes that reach optimum ripeness and are full of the original mineral elements characteristic of their terroir. To this end, we have been using a wholesome, balanced approach to the vineyards since 1980. Ploughing alternates with natural grass and weed growth, and the biological life of the soil is stimulated by the application of cow manure compost. The living soil encourages the vines' roots to dig deep, eliminating the seasonal irregularities of their growing cycle. They are thus able to absorb the nutritious mineral elements required to manifest the true essence of their terroir, through a symbiotic association between their roots and mycorrhizae.

Our vineyards are protected by the use of natural fungicides (sulphur and copper) to preserve a variety of indigenous yeast flora. Optimised vinification techniques enable us to convey the potential quality of the grapes right the way to the taster's glass - tailored hand picking, gentle pressing for 6 to 8 hours, to limit trituration, spontaneous fermentation in oak barrels, racking in the spring followed by a maturing period on the lees until bottling. All the technical decisions made at Domaine Martin Schaezel concentrate on a single objective - enhancing the original character of each terroir.

AOC Alsace

Biodynamic vineyard since 1998

**Pinot Blanc vieilles vignes 2005,**

**Riesling Ammerschwihr, 2005,**

**Riesling Kaefferkopf 2005**

**Gewurztraminer kaefferkopf 2005,**

Jean SCHAETZEL

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# Domaine Valentin Zusslin



Our vineyard dates back to 1691. Today 3 generations perpetuate the traditions in Orschwihr. Our estate owns vines in the finest site, a Grand Cru called "Pfingstberg". The highest parts of Pfingstberg comprise chalky sandstone soils overlaying mica sandstone. Our climate ensures slow, extended ripening of the grapes which developed high expressive aromas in the wine. The Biodynamics agriculture was chosen 12 years ago in order to respect the environment, the Alsacian Terroir, the human beings which are paramount. From the grapes to the bottles, we follow the rhythm of life for the balance, elegance, harmony, complexity... Some examples of the process: The well matured grapes are picked up only by hand: 2 to 3 selections of the fruit. The natural fermentation will give birth to the wine. After this main step wines are aged on the fine yeast lees left over from fermentation. Only natural yeast from the grapes and natural sugar of the berries. All these steps are respected to give a real signature to ZUSSLIN Wines!

Biodynamics: 1997. Ecocert certification: 1997. Demeter and Biodyvin Certification: 2000.  
Member of La Renaissance des Appellations.

AOC Alsace Grand Cru  
Biodynamic vineyard since 1998

**Riesling Bollenberg 2004,**

**Riesling pfingstberg, grand cru Alsace 1999**

**Riesling clos Liebenberg 2002**

**Pinot Alsace Auxerrois 2004**

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# Domaine Marc Tempé

MARC TEMPÉ  
*Vigneron*

Our Domaine of approximately 8 ha, created in 1995, is located in the middle of Alsace. About thirty parcels are distributed in the communes of St Hippolyte, Ribeauvillé, Zellenberg, Sigolsheim and Kientzheim. Each one is different from the other by the type of ground and its exposure, enabling us to work with many local types of grapes. We have followed the precepts of biodynamics since 1996. It is for us the only way to create a good wine. This method makes of the vine grower and the ground two indissociable partners for the safeguarding of nature, the universe and the future generations. It gives to the vine and the soil the first role in a history which speaks about the expression of nature. The grapes are its reflection, and our wines by their aromatic complexity and their minerality reveal the richness and the characteristics of the terroir. The average yield is 40 hl per hectare.

Wine making: slow pressing of the whole grape, static racking of the must during 24 or 36 hours, fermentation and élevage on the lees for 18 to 24 months in the foudre or burgundian barrels for certain vintages, bottling without filtration, or with a light earth filtration for certain vintages. All the wine making is practised without artificial additions to the wine (yeast, sugar, adhesive or other) Light sulphiting at bottling.

AOC Alsace, Alsace Grand Cru - Mambourg, Furstentum, Schoenenbourg  
Biodynamic vineyard since 1996

**Pinot Blanc Zellenberg, alsace, 2004,**

**Rodelsberg, alsace, blanc, 2004,**

**Riesling, Burgreben, alsace, blanc, 2003,**

**Geurztraminer, Mambourg, alsace, grand cru blanc, 2003**

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# Domaine Marcel Deiss



Domaine Marcel Deiss is located at Bergheim, a small village nestling in the heart of the wine region of Alsace, equidistant from the northern and southern boundaries of the region. It is north of Colmar and three kilometres northeast of Ribeauvillé. Born into a long-established family of wine growers, living at Bergheim since 1744 and probably originating from the German Palatinate, Marcel Deiss entered the army as a career at the age of eighteen. This decision obliged him to leave his native land but enabled him to help support his eleven brothers and sisters. Returning to the region after the Second World War, he rediscovered his roots and started to build, with the aid of his son André, a dynamic viticulture concern based on his small family inheritance.

Managed today by Clarisse and Jean-Michel Deiss, the domaine consists of 20 hectares of vines spread over 9 communes and appreciatively 20 kilometres of hillside vineyards. The extreme variation in conditions of production at the domaine has led Jean-Michel Deiss to seek to express in each wine the three factors that make a wine complete: the grape variety, the vintage, the terroir (soil). The greater the wine, the more the gustatory characteristics linked to the soil take the place of the typicity linked to grape variety or vintage.

When speaking of terroir, the following have to be taken into consideration: geology, pedology, climate and microclimate, technical exploitation of the character of the soil.

AOC Alsace Grand Cru  
Biodynamic vineyard since 1998

**Burlenberg 2002**

**Engelgarten 2004**

**Rotenberg 2004**

**Grand Cru Mambourg 2004**

**Grand Cru Altenberg de Bergheim 2004**

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# Domaine Zind Humbrecht



Wine growers from father to son since 1620, the Humbrecht family cultivates some of the great terroirs of Alsace in France. The Domaine Zind Humbrecht was created in 1959 and represents today a total of 40 ha with 5 Grand Crus vineyards.

The terroir character is reinforced with biodynamic cultivation as well as a winemaking philosophy that respects the vineyard work. Natural soil life is protected by the work of the 23 employees, performing manual tasks and doing the necessary ploughings and specific vine training, and by the reduction of machines weight (sometimes animal traction is used) and also the production of our own compost.

Ripe and concentrated grapes allow us to forbid any vinification techniques that would modify the initial harmony of each vineyard. Fermentations are very slow and the wines spend a minimum of 6 months on the total lees. Average yields are 30 to 40 hl/ha (13000 to 16000 cases/year).

AOC Alsace, Alsace Grand Cru  
Biodynamic vineyard since 1997

**Riesling Clos Windsbühl, blanc, 2005**

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## Domaine Pierre Frick

The Pierre Frick estate has had close ties with the wine area for twelve generations, and looks after 12 hectares (30 acres) of vineyards today. In order to accomplish the different tasks, six person work full time. Our vineyards make up a sort of patchwork with a dozen calcareous dominated local soils over 15 km span. The Steinert, Vorbourg and Eichberg Grands Crus are our most famous soils.

We have practiced organic farming in our vineyard since 1970 and biodynamic farming since 1981. By applying biodynamic preparations, the earth's, the plant's receptivity develops, with regards to their environment: soil, climate, solar and lunar rythms, etc. Grapes are picked and selected by hand. The juice is fermented using only indigenous yeasts. Because there is no added sugar (chaptalisation) and no correction to acidity levels, each cuvee is a faithful and balanced reflection of the vineyard site, the vintage and the treatment of the vines during the year. We vinify some wines successfully without adding sulphur.

We do not "make" wines; rather we allow them to develop their own lively and authentic character.

AOC Alsace, Alsace Grand Cru

Organic farming since 1970, Biodynamic farming since 1981

### **Sylvaner 2000 Bergweingarten**

### **Riesling 2005 « Cuvée Précieuse »**

### **Pinot blanc 2005 vinifié sans soufre**

### **Pinot gris 2004 « Rot Murlé »**

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## **BORDEAUX**

# Château La Grolet



In a very charming landscape, a great representation of the "Petite Suisse Gironde" is taking place: it's the manor of La Grolet architecturally attractive surrounded by sunny slopes with a famous clayed and gravelly soil.

The 28 ha of the domain are situated in a succession of sunny exposed hillsides and terraces, which produce high quality grapes with a full maturity.

To conserve their connection to the vineyard, Catherine and Jean-Luc Hubert aim to increase the biodiversity of the domain by enhancing the fertility of the soil and preserving healthy plants with natural nutrients.

The Huberts oversee hand-picking with small grape boxes in order not to stress their 40-years-old vineyard (an average since some are 80-years-old!) and also to obtain a silky wine-the perfect expression of the unique "terroir" intensified by the biodynamic process.

With very soft and gentle winemaking and fermentation with wild yeasts, the result is a very elegant and subtle wine with a lot of richness, earthy spiciness and a very impressive length. La Grolet is perhaps the most "terroir-characteristic wine" of the Côtes de Bourg, and its complexity of aromas flavour and texture represent its specific place of origin.

AOC Côtes de Bourg

Biodynamic vineyard since 2000

**Château La Grolet, Cuvée classique 2005**

**Château La Grolet, Cuvée " le G " 2005**

**Château La Grolet, Tête de cuvée 2004**

Catherine & Jean-Luc HUBERT

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# Château Lagarette



The Château LAGARETTE, faithful of its 1850 renown: "Natural, rare and precious".

Since 1998, the Château LAGARETTE estate is property of the MINVIELLE family, winegrowers and coopers settled in the Camblanes village for several generations. Yvon, sociologist, publisher and University Professor (Paris and West Indies) is interested in the skills of wine-growing, the wine-growing industry and to its related biodiversity dimensions. Olympe, a communication consultant, is dedicated to the wine fabrication process with all the necessary patience and attention required to prepare a great wine. Both of their two children are passionate, very close to the wine-making process and would not miss any tasting.

The vineyard dates back to the Roman time. It surrounds the castle, a former hunting lodge of the Duke of Epernon (15th century) listed on the historical register. Widely exposed to the various winds (the secret of Lagarette wines), the vineyard is composed of 4 ha of stocks, 70% of very old vines (merlot, cabernet, malbec), the remaining of recent plants (cabernet-franc). To resort to wine-growing and wine-making traditional practices was not a matter of discussion for Olympe and Yvon. One would say now that their philosophy - in protecting the land by respecting the natural balances between its mineral, vegetal and animal components - is inspired of sustainable development concerns. According to them, the use of pesticides is whether a lack of education consequence whether a deliberate spoiling of ecosystems motivated by immediate gains. Only prevails the terroir expression. Wine is the result of always a unique conjunction between man and nature. Wine is a condensed of wine-growers and wine-makers knowledge accumulated through the ages. The respect of places and times, the observance of biological rhythm, observation, patience and attention are the milestones of their practices.

References: Gold Medal of Organic Wines and international rewards.

1865: Edition FERET (France) "Château Lagarette: a natural, rare and precious wine".

2004: List of organic wines established by La Revue du Vin de France, Michel Bettane quoted: «The cuvée Renaissance of the Château Lagarette reminds us what Bordeaux can best achieve. »

Quarterly publication: Château Lagarette, The Newsetter. Wine, Terroir and Sustainable Development.

AOC Premières-Côtes-de-Bordeaux

Organic vineyard since 1998 and biodynamic vineyard since 2003

**Premières côtes de Bordeaux, Cuvée Cyrus, 2004**

**Premières côtes de Bordeaux, Renaissance, 1998**

**Premières côtes de Bordeaux, Renaissance, 2003**

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Château le Puy lies on the same rock plateau as Saint-Emilion and Pomerol, as "the Plateau of Wonders" because of the excellence of its wines since 1610. Appellation Bordeaux Côtes de Francs.

The harvest is done manually. Neither yeasting nor chaptalization is used. "Barthélemy" and "Marie-Cécile" wines are raised by stirring without addition of sulfites. Raising in large casks and oak barrels. Bottling is done without filtering and with great care halfway into a waning moon.

Area : 25 hectares located on the same rock plateau

Type of soil : silica-clay on clay-chalk subsoil

Type of grapes: Red : 85% Merlot, 14% Cabernet Sauvignon, 1% Carmenera,  
White: 100% Semillon

Average age of vineyard: 55 years

Average production: 29.45 hl / hectare based on the last 10 years

Duration of ageing: 20 to 24 months

Choice of barrels: from oak with fine grain

Production: Tradition 105 000 bottles / year - Barthélemy: 6 500 bottles / year –

Marie-Cécile: 5 500 bottles / year - Marie-Elisa: 400 bottles / year

Bio-dynamic and organic method. AOC Côtes de Francs

Organic vineyard since 1610 and biodynamic vineyard since 1990

**Château Le Puy Bordeaux, côtes de francs, rouge, 2004**

**Château Le Puy Bordeaux, côtes de francs, rouge, 2003**

**Château Le Puy Barthélemy, côte de francs, blanc, 2004**

**Château Le Puy Barthélemy, côte de francs, blanc, 2003**

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# Château Ferran



## About our commitment

- Insects, birds and weeds are not only an integral part of organic agriculture but also of nature itself. The proliferation of chemical products bring about an imbalance and in turn this imbalance leads to disease and therefore to problems. By respecting Nature's balance we can treat less and consequently maintain the high quality of our products while still respecting all the living elements which contribute to nature's harmony. By treating less there is less outside intrusion so less transport, fewer polluting factories and better water conservation and management. That's what a stake in field of organic agriculture is.

## About Agro biology

- I have to respect the land I love so much. Organic agriculture and biodynamic agriculture are the best ways to understand and protect our soil and the crops we grow there. By respecting the soil and the crops we insure the quality of the product both in its taste and nutritious value what's more we safeguard our biodiversity.

AOC Entre deux Mers, Bordeaux

**Château Ferran, Entre deux mers 2006**

**Château Ferran, Entre deux mers 2005**

**Château Ferran, bordeaux rouge, 2004**

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Domaine A. et P. de Villaine



Domaine de Villaine is located in Bouzeron, nestled in the Côte Chalonnaise region, between Chassagne-Montrachet and Santenay to the North and Mercurey to the South.

The white wines from the aligoté grape have made Bouzeron's reputation. A strong village tradition has maintained this grape here in spite of the temptation to replace it by the more fashionable chardonnay or pinot noir. The "Bouzeron" is today the only wine of France made from the aligoté grape which has been granted a full-fledged "appellation-village".

Besides the warm micro-climate, two main factors explain the quality of the wines produced in Bouzeron:

- Steep slopes with nutrient-poor, limestone-rich a soil which favor a good maturity of the grapes and yields that are naturally low,

- The conservation, through selection in the vineyards, of old types such as the golden "Aligoté doré" grape which makes wines that are more aromatic and harmonious,

We have used the organic methods of cultivation in our vineyards since 1986. Through respect of the soil and of its environment, they have allowed us to fine-tune these local factors and consequently better express the unique character of the terroir of Bouzeron.

AOC Bouzeron, Bourgogne Côte Chalonnaise rouge, Rully blanc  
Organic vineyard since 1986

**Bouzeron blanc, 2006,**

**Rully Les Saint Jacques 2005**

**La Fortune Bourgogne Cotes chalonnaise 2005**

**Mercurey Les montots 2005**

Aubert de VILLAINÉ et Pierre de BENOIST  
DOMAINE A. et P. DE VILLAINÉ

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# Domaine Emmanuel Giboulot

In the vineyards: protect the soil and the terroir typicity.

Since 1985 both in his older vineyards as well as in his younger vineyards, Emmanuel Giboulot works on an organic basis. The vineyards are ploughed and he makes use of biodynamic preparations. He uses organic composts to stimulate the natural microbiological life of the soil. The results are excellent grape maturity with sugar levels at their optimum and a natural sugar to acidity balance. Harvest is entirely manual.

Vinification: A search for quality, integrity and respect for the natural typicity of the grapes. Emmanuel only uses natural indigenous yeasts. The use of SO<sub>2</sub> is careful and adapted to each particular wine. The white wines: alcoholic fermentation and maturing, over a period of 12 to 15 months happens in small burgundies oak barrels. For the reds: the grape bunches are generally de-stemmed sometimes only partially depending on the vintage. During the fermentation process the temperature is controlled. Maturing happens in...a thoughtful proportion of new oak is used as to not mask the primary characteristics of the fruit and to respect each terroir.

AOC Bourgogne Hautes-Côtes de Nuits blanc et rouge, Côtes de Beaune blanc  
Biodynamic vineyard since 1996

**Côtes de Beaune « Combe d'Eve » 2005**

**Côtes de Beaune « La Grande Chatelaine » 2005**

**Bourgogne Haute Côtes de Nuits « Sous Mont » 2005**

**Bourgogne 2005**

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# Domaine Pierre Morey



Pierre MOREY founded his domaine in 1971, following his parents and forefathers, wine makers in Meursault for two centuries. Since 1998, his daughter, Anne works with him. The domaine has a surface of ten hectares in the communes of Meursault, Monthelie, Pommard and Puligny-Montrachet, and produces the following appellations: Bourgogne Aligoté, Bourgogne “Chardonnay”, Meursault, Meursault “Les Tessons”, Meursault Perrieres premier cru, Batard-Montrachet grand cru, Bourgogne “Pinot Noir”, Monthelie, Meursault “Les Durots”, Volnay santenots premier cru, Pommard grands Epenots premier cru. All the vineyards have been cultivated bio-dynamically since 1997, after five years of organic production (Ecocert certificate). The wines of the domaine Pierre Morey are distributed exclusively by the Morey-Blanc company, a small, family-run marketing company.

AOC Bourgogne, Meursault  
Biodynamic vineyard since 1997

## **Meursault blanc « Les Tessons » 2004**

## **Meursault blanc, 2004**

## **Meursault Perrieres 1<sup>er</sup> cru blanc 2004**

## **Monthelie rouge, 1999**

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# Domaine Catherine et Dominique Derain



The estate represents 5.5ha. Since the first harvest in 1989, all the vines have been cultivated biodynamically. Vineyard work includes deep ploughing in autumn and surface ploughing in spring and summer; and debudding in spring. Biodynamic “preparation” are applied to the whole domaine – plant – based products, rock powders and clay to help the vines resist cryptogrammic diseases. White wines ferment on oak barrels for between one and eight months, with less-stirring, and remain on fine lees until bottling. Red grapes are pre-crushed, and then fermented in wooden vats, the cap trodden down twice daily. The reds mature for 12 to 18 months in one to two-year-old oak casks with one racking before bottling. Vinification and ageing without sulphur, protection during bottling process depending on “Crus” and vintages.

AOC Pommard

Organic vineyard since 1992 and biodynamic since 1999

**Saint Aubin En Vesvau, 2005**

**Saint Aubin 1<sup>er</sup> Cru En Remilly 2005**

**Saint Aubin Le Ban 2005**

**Mercurey La Plante Chassey**

Catherine et Dominique DERAÏN  
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## **CHAMPAGNE**

# Champagne Françoise Bedel



Champagne Françoise Bedel's founder was born in the small village of Crouttes sur Marne, Champagne region. This Champagne house has been around for 3 generations, with the 3rd about to join. Champagne Bedel has 8 hectares under wine, with Pinot Meunier, Pinot noir, and Chardonnay grapes, accounting for 79 %, 7% and 14% of planting respectively. Our Champagne are produced from all three varieties.

Life and respect of nature are essential values for Françoise Bedel, her family and her friends. In order to leave a sound and living domain for her children, she introduced biodynamic viticulture in 1998, allowing her to achieve harmony with her job and personal life.

This viticulture methods precludes the use of any synthetic chemical products (fertilizer, herbicides, pesticides, or insecticides) and acknowledges the fact that the earth is a living organism. In this regard, our domain is considered a living body. Our goal is to make a well balanced, high quality and harmonious wines.

The Champagne Françoise Bedel is domain produced, using traditional methods only, ranging from pressing of the grapes to ageing of the wines in cellars to manual remuage.

AOC Champagne

Biodynamic vineyard since 1998

**Entre Ciel et Terre 1999**

**Du Vin Secret 2001**

**Du Vin Secret 1999**

**L'Ame de la Terre 1998**

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A winegrowing family for many generations, the Fleurys own vineyards on the chalky-clay slopes of the Côte des Bar in the southern part of the Champagne region, at the spot where the first tributaries flow into the Seine. Emile Fleury was the first in the area after phylloxera to replant his vineyards with grafted Pinot vines. In 1929, his son Robert became one of the first récoltants-manipulants in the Aube. Robert's son Jean-Pierre, the current owner, abandoned his dream of becoming an astronomer to take over the family estate, which at that time was managed conventionally. In 1970, he heard about the biodynamic system, and began to experiment with an ecological approach, mechanical weeding, organic manure etc. By 1989, he began gradually converting to biodynamic, first in only one block, then in the whole vineyard in 1992. He was the first biodynamic Champagne producer. Recognition followed quickly: in 1993, Gault-Millau elected Jean-Pierre winemaker of the year, and he continues to receive international awards every year. For example, in 2006 he received a gold medal for the Brut Rosé at the Mondial du Rosé, a bronze medal at International Wine Challenge 2006 in London for the same Brut Rosé and his Brut Tradition Carte Rouge. His Fleur de l'Europe Brut became two stars in the "Guide Hachette des Vins" 2007.

AOC Champagne  
Biodynamic vineyard since 1989

**Brut**

**Rosé**

**Cuvée Robert Fleury, 2000**

**Millésime 1996**

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**JURA**

## Domaine André et Mireille Tissot



Domaine André et Mireille Tissot was founded in 1962. It is now run by Stéphane Tissot and currently covers 32 hectares (79 acres) of vines in the Arbois and Côtes du Jura appellations. It has been run according to the principles of organic viticulture since 1999.

Our plots of vines are located in renowned parts of the vineyards:

- 4.50 hectares of “Bruyères”
- 2 ha of “Mailloche”
- 3.80 ha of “En spois”
- 9.85 ha of “En Barberon”
- 0.71 ha of “Clos de la tour de Curon”
- 1 ha of “Corvées sous Curon”

Vinification is carried out by plot selection, and most often involves a period in the barrel.

Production encompasses different local chardonnay wines, savagnin, a variety of red grape varieties (poulsard, trousseau and pinot noir), together with “vin jaune” and “vin de paille”.

Our annual production amounts to 130,000 bottles, most of which is bottled without filtering and with a minimum of sulphur.

AOC Arbois, Côtes du Jura  
Organic vineyard since 1999

**Arbois blanc Gravier 2004**

**Arbois blanc Savagnin 2003**

**Arbois rouge Trousseau singulier 2005**

**Spirale 2003**

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## Domaine du Traginer



Between sky and sea, where the Pyrenees finds the Mediterranean Sea, the vineyard of Banyuls and Collioure is without any doubt one of the greatest of the world with 1800 hectares of steep schistous slopes falling into the sea.

The Domaine du Traginer stands on steep schistous slopes of Banyuls sur Mer. It covers 7,5 hectares and benefits from a very sunny exposure; the wines come under the Collioure and Banyuls appellations. In 1988, Jean-François started working on some vineyards using organic and biodynamic methods. The vineyards have a very low yield, about 20 hectolitres per hectare.

Since September 1997, the vineyard has been changed to organic and biodynamic methods of cultivation in order to comply with ancestral traditions in their purest form.

Accordingly, part of the vineyard is still ploughed with the help of a mule, guided by his 'Traginer', the Catalan term for muleteers. Anicet, Jean-François 's uncle, is the last Traginer in Banyuls, as well as the most famous. Some vineyards have been ploughed by mules for more than 20 years.

At Domaine du Traginer, we do not use yeasts and enzymes, nothing but very good grapes. Some wines are produced without sulphurs. So that you can taste true wines...

AOC Banyuls, Collioure  
Biodynamic vineyard since 1997

**Collioure, Capatas 2003**

**Collioure, 2004**

**Banyuls, blanc, 2005**

**Banyuls, rimage, 2005**

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# Domaine de Fontedicto

Domaine Fontedicto is located in Languedoc in the south of France, 25 km from the mediterranean Sea and at an altitude of 150 metres. The domain lies on 5 hectares of chalky soil, peppered with volcanic stones. The terraces face from North East to North West, surrounded by oak trees.

Grape varieties of Grenache, Syrah and Carignan yield between 17 and 23 hectolitres per hectares, depending on the year. Since the winery was founded in 1993, we have been using a biodynamic viticulture methodology with respect to soil, plants, animals and the environment. We use animal drawn equipment from plowing to transportation of grapes during harvest. The wine is vinified and aged at the domaine without any addition of chemicals products.

Owner Bernard Bellahsen started using organic practices in 1977 and adopted biodynamic culture in 1980. He has been using horse drawn plowing since 1982.

AOC Coteaux du Languedoc  
Biodynamic vineyard since 1993

**Promise 2001**

**Pirouette 2003**

Bernard BELLAHSEN  
DOMAINE DE FONTEDICTO  
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Located at the foot of the Pyrénées, The Domaine Cazes covers 160 hectares, with a 120 block planted on varied soils: silica, pebble, limestone, and marl. Nourished by a very generous sun, grenache, carignan, syrah, cabernet-sauvignon, merlot, muscat, chardonnay, and macabeu... are fully expressing themselves on those mediterranean terroirs,. Each year, 15 different wines come out like: AOC Côtes du Roussillon and Côtes du Roussillon Villages, Muscat de Rivesaltes or Rivesaltes (natural sweet wines) and vins de pays. At the beginning of the last century Michel Cazes planted the first vine stocks. Like most winegrowers of his generation, he was growing grapes for the local wine-merchant. In 1927, his son, Aimé, persuaded him to buy the Mas Joffre, property of the famous Maréchal. The acquisition of this 8 hectares domain is the beginning of the Domaine Cazes history. In the fifties, André Cazes, Aimé first son, launched the bottle marketing. At the end of the sixties, Bernard joined the family business and took in charge the winemaking. Today, with the arrival of Bruno, Emmanuel and Marie-Gabrielle, the fourth generation is in place.

AOC vin de pays des côtes Catalanes, côtes du Roussillon, côtes du Roussillon villages, rivesaltes, Muscat de rivesaltes, Terroir de la vallée de l'Agly : 160 hectars.  
Organic vineyard since 1997

**Ego- côtes du Roussillon villages,**

**Alter- côtes du Roussillon villages,**

**Côtes catalanes, rouge**

**Côtes catalanes, blanc**

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**LOIRE**

## Château Tour grise

CHÂTEAU  
TOUR GRISE

"La Tour Grise" is a mansion in which the oldest parts were built in the 15th century, typical of the Loire valley style.

Our vineyard is planted with 15 ha of Cabernet Franc and 5 ha of Chenin, we followed the Bio dynamic method since 1998.

We take care of the earth, by natural grassing between the rows, mowed only once a year before the crops, to favour as much as possible the bio diversity in the vines. We hoe under each row and we run the vines gently from thé pruning up to the harvest. We practice an early disbudding, but we don't trim. Everything is done to bring the grapes to a nice maturity. Soft vinification, no yeast, no chaptalization, few sulphites. In our mind, the wine must reflect its origin, soil and vintage.

AOC Saumur

Biodynamic vineyard since 1998

**Saumur brut**

**Saumur rouge**

**Saumur blanc**

**Zéro pointé, vin de table, rosé**

Philippe GOURDON

CHÂTEAU TOUR GRISE

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Coulée de Serrant  
*Coulée de Serrant*

La Coulée de Serrant, which was planted with vines by Cistercian monks as early as 1130 A.D. (876 consecutive grape harvest!), constitutes a single AOC of only 7 hectares.

Biodynamic practices were progressively introduced from 1980 onwards and the entire vineyard has benefited from them since 1984. Since then, all synthetic chemical products, weed killers and the like have been banned from the whole estate, not simply in the vineyard. A herd of cows produces compost for the vines. A herd of sheep eats the cover crop during the winter.

Two hectares of old vines, also used in the production of new plants, are tented by the use of horses. Some blocks, since 3 years, haven't received any copper or sulfur. The logic behind this approach is the quest to bring out the essential character of the soil (shist) and the microclimate (the estate overlooks the Loire), in order to obtain great originality in flavours, colours and aromas, and good ageing potential. As we refuse clones, harvesting is carried out in 3 or 5 sessions to ensure perfect grape ripeness. In the winery, we do virtually nothing apart from stirring the lees and pre-filtering. Vinification in wood entails only a small proportion of new, barely toasted wood so that the original flavours are not affected. Our 3 wines, Coulée de Serrant, Savennières-Roche aux Moines and Savennières should be opened 12 to 24 hours ahead of tasting and served at 14-15°C / 57-59°F. Once our Coulée de Serrant has been opened, it will improve for several days and reach its prime 3 to 5 days after opening.

Biodynamics 1980, Demeter certification 1984, Ecocert certification 1987.

AOC Coulée de Serrant, Savennières, Roche aux Moines  
Biodynamic vineyard since 1980

**Les Vieux clos, savennières, blanc, 2005**

**Clos de la Bergerie, roche aux moines, blanc, 2005**

**Coulée de Serrant, coulée de serrant, blanc, 2005**

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# Domaine de l'Écu

This is a family-run estate with 21 hectares (52 acres) of vines, 16 hectares of which are planted with Melon de Bourgogne to produce Muscadet Sèvre et Maine, 3 hectares with folle blanche for Gros-Plant du Pays Nantais, 1 hectare with cabernet for Red Vin de Pays and 1 hectare with chardonnay for making sparkling wine.

One distinctive feature of this estate is that it has been employing organic viticultural techniques since 1975, following 5 generations of traditional producers. Biodynamic methods were introduced in 1992 and were applied to our whole vineyard in 1996. Our entire production is monitored and certified by Demeter France.

There is a sole purpose behind all these precautions – the enhancement of quality, for the greatest possible consumer enjoyment.

AOC Muscadet Sèvre-et-Maine  
Biodynamic vineyard since 1996

**Muscadet “Classique”, blanc 2006**

**Expression de Gneiss, Muscadet Sèvre-et-Maine, blanc, 2006**

**Expression d’Orthogneiss, Muscadet Sèvre-et-Maine, blanc, 2006**

**Expression de Granite, Muscadet Sèvre-et-Maine, blanc, 2006**

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# Domaine des Sablonnettes



In the heart of the Anjou region, with its abundant variety of wines, we have been growing our vines organically since 1997 to produce an authentic product, without the addition of sugar or yeast, fining, and so on.

We pay the greatest respect to the terroir so that a genuine and sustainable harmony between Man and nature is created.

We pursue our policy of biodynamic agriculture, cherishing the guiding principle which inspires us daily to produce "The True Expression of the Wine".

"Among the gravel, broom and maple,  
stood well planted a fair vine shoot  
which we used as a staff  
to guide our steps like a tightrope walker,  
on the slopes with their thousand wonders ..."

AOC Anjou Rouge et Blanc, Anjou Gamay, Coteaux du Layon  
Biodynamic vineyard since 2001

**Anjou blanc " Les Genêts", 2005**

**Le P'ti blanc 2006**

**Coteaux du Layon "Vieilles vignes" 2006**

**Anjou rouge 2006 « Les beaux Vins »**

Christine et Joël MENARD  
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# Domaine Mosse



All our vines are found in the district of Saint Lambert du Lattay. We cultivate 7 acres of cabernet franc and cabernet sauvignon, 17 acres of chenin, and a small acreage of gamay, chardonnay, grolleau gris and grolleau rouge.

The soil is composed of sand, gravel, quartz, and schiste at varying depths.

Observations: We plow the soil, de-bud, thin out bunches of grapes, and de-foliate by hand low yeilds/ selective harvest by hand/ slow and gentle pressing/fermentation and maturation in barrels the grapes are harvested to give minimum alcoholic potentials of 13\* for dry whites and reds; 20\* for sweet white "coteaux du layon."

We practice both organic and biodynamic viticulture.

Control qualité France: as part of a living system, our vines have their own micro-organisms which allow the grapes to ferment with respect to the type of soil in which they are grown. No chemicals, no added sugar, enzymes, yeasts, or additives.

Coteaux du layon saint lambert: les bonnes blanches - chenin (30 years Old)

Our live's work is to respect nature, wine, those who drink it...  
...and tomorrow we'll come up singing.

AOC Anjou, Rosé d'Anjou et Coteaux du Layon  
Organic vineyard since 1999 and Biodynamic vineyard since 2001

**Rosé d'Anjou 2006**

**Anjou blanc 2005**

**Anjou Le Rouchfer 2005**

**Anjou Tenderness 2005**

René MOSSE - DOMAINE MOSSE

4, rue de la Chauvière 49750 Saint-Lambert-Du-Lattay – France

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# Domaine Saint Nicolas

The Saint Nicolas Domain, located on the Olonne Island in Vendee, next to the ocean, is an old disappearing vineyard that the Michon family has restarted since 1960.

It is a 36 hectares family vineyard run by Thierry Michon. Thanks to its geographical position and forest it benefits from a microclimate.

The different grape variety on clayey and schist soils are: Pinot Noir, Gamay, Cabernet Franc and Negrette as far as red wines are concerned; Chenin Chardonnay and Groslot Gris are for the white wines production. The yield is 30 to 45 hl / ha.

Biodynamic methods were introduced in 1993 and were applied to our whole vineyards in 1995.

The grapes are all hand picked, carried in baskets then sorted out, with pneumatic pressing, and the maturation is in stainless vats for white and rose wines. Red wines are matured in oaks vats. The vines produce some cuvees for a young consumption, which have fruity and refreshing aromas. The cuvee 'de garde' have more concentration.

My philosophy is to produce the best quality wines for pleasure, with an expression of minerality, and in the respect of the earth.

AOC Fiefs Vendéens-Brem

Biodynamic vineyard since 1995

**Cuvée Les Clous, fiefs vendéens-brem, blanc, 2005,**

**Cuvée Le Haut des Clous, fiefs vendéens-brem, blanc, 2005,**

**Cuvée Reflet, fiefs vendéens-brem, rouge, 2006,**

**Cuvée Jacques 2005**

Thierry MICHON  
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## **PROVENCE**



Following the Rhone River, arriving at the top of the papal city of Avignon, we enjoy a lofty view of the gently rolling Alpilles Mountains... After crossing over to Côte Rôtie in the Hermitage, from Saint-Joseph in Châteauneuf-du-Pape, we arrive at the gates of Baux-de-Provence in the Alpilles. We are struck by magnificent stripes of light at the last mountain, bordering the Mediterranean Sea. On the northern slope between the towns of Saint-Remy de Provence and Eygalieres, nature has fortuitously drawn a huge, triumphant “V”... a gorge creating dynamic uplift. It is not uncommon to see gliders making their sweeping descents high above the ruins of a medieval castle. This is Romanin country.

Surface area of vineyard: 58 hectares (143 acres) of vines, 1.5 hectares (3.7 acres) of olive trees and 1.5 hectares of almond trees. Average age of the vines: 21 hectares (52 acres) planted between 1961 and 1978, 37 hectares (91 acres) planted between 1989 and 1999.

Productive varieties: Red varieties: syrah, cabernet sauvignon, grenache, counoise, mourvèdre, cinsault and carignan. White varieties: rolle, ugni blanc.

Production Volume: Approximately 1,500 hl. Yield: Average yield is 25 hl/hectare. Yields vary according to the different plots and the varieties, from 20 to 45 hl/hectare.

Brands: Cœur de Château Romanin, Château Romanin and La Chapelle de Romanin.

AOC les Baux-de-Provence, Coteaux d'Aix-en-Provence  
Biodynamic vineyard since 1989

**Château Romanin, coteaux d'Aix-en-Provence, blanc**

**Château Romanin, les Baux-de-Provence, rouge,**

**La Chapelle de Romanin, les Baux-de-Provence, rouge**

**Cœur de Château Romanin, les Baux-de-Provence, rouge**

Jean-Louis et Anne-Marie CHARMOLÛE  
CHÂTEAU ROMANIN

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24 36 - Site Internet : [www.romanin.com](http://www.romanin.com) - E-mail : [contact@romanin.com](mailto:contact@romanin.com)



# Château Sainte Anne

Ste Anne is a family run estate located on the Bandol appellation, in the heart of Provence. Our vineyard benefits from a complex soil composition (dry limestone mixed with white sand allowing a very deep drainage) and a specified micro-climate with cool nights allowing the local variety, Mourvèdre, to reach perfect ripeness.

The growing season sees striking heat in summer, heavy rain in fall, powerful winds (Mistral) and a strong maritime influence. This brings all necessary elements for our grapes to offer the best expression of our terroir.

Grapes are vinified in white, rosé and red wines. The necessary 18 months of wood ageing (50 hl large oak tanks) brings silky and smooth tannins to our red wines.

AOC Bandol

**Château Sainte Anne, Bandol, rosé, 2006**

**Château Sainte Anne, Bandol, rouge 2003**

**Château Sainte Anne, Bandol, rouge, 2004**

**Château Sainte Anne "Cuvée Collection", Bandol, rouge, 2001**

Jean-Baptiste DUTHEIL  
CHÂTEAU SAINTE ANNE  
Ste Anne D' Evenos 83 330 EVENOS - France  
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# Château de Roquefort

This vineyard, lying between Marseille and Bandol, boasts a large proportion of Grenache and Carignan planted in a sheltered, rocky hollow, north-west oriented at 360 to 390 meters from the sea ; where they ripen to perfection.

This site may be wild and harsh for Provence, but its red wines are generous, full bodies and opulent, and its rosés and white wonderfully fresh.

A trained wood joiner, Raimond de Villeneuve certainly cuts no corner with his raw materials. He likes to make wines full of elation, colour and fruit, and works his vines using strictly natural methods which, to him, are only normal.

At Roquefort, the 2003 and 2004 vintages met with great success and there are high hopes that future vintages will prove to be just as flavoursome.

“I set down two litres of red wine, from the Villeneuve Flayosc property, in Roquefort la Bedoule...Château les Mûres. An absolute masterpiece of flavour.”

(Original extract from “Solea” by Jean Claude IZZO)

AOC Côte de Provence, V.D.P. Bouche du Rhône  
Biodynamic vineyard since 1995

**Mûres 2004**

**Genêts 2006**

**Corail 2006**

Raimond de VILLENEUVE  
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Located in the north of the Appellation Villeneuve is at the « crossroad » of several very ancient geological evolutions of the soils. Red clays and loess laying on sand from the sea which was here million of years ago and which also rolled the famous round stones of Châteauneuf du Pape. Clays are together the “bones” of the soil and the larder of the nutritive components of the organic matter which is the basis of the life activity in the soil. Loess sand and stone give porosity which is the sign of terroir of quality. Villeneuve was taken over in 1993 by the Wallut and the du Roy de Blicquy families. The surface of the vineyard is 8.40 hectares producing around 25hectolitres per hectare i.e. less than 30000 bottles per vintage. We use no weed killers, no chemicals except sulphur. We are permanently open-minded towards methods that aim to consolidate the self defence of the vines against aggression of artificial solutions which tends to “lock” the vine and the winemaker in a “all technologic solution”. It is the inside energy of the plant which fights the diseases and viruses and not classical chemical medicine which only brings temporary solutions. The basis of vinification is to use the highest sanitary quality of the grape. Careful sorting of grapes in the vineyards in order to avoid the rotted bunches to be in contact with sound ones.

The cellar is built 6 meters deep in the soil with enormous porous blocks of stones which weight 7.5 tons each, in order to keep contact with earth influences (hygrometry, airing). Gravity permits to avoid pumping the must as much as possible. Tanks are in cement covered with ceramic tales.

Fermenting time from 20 to 35 days depending on the “raw material”.

We are looking for extraction with soft methods but not for over-extraction.

For a part of the volume the malolactic fermentation takes place in oak barrels (Syrah, Mourvedre, Grenache)

Aging between 18 to 20 month on fine lees in cement tanks for 80 to 85% and in barrels for 10 to 15%.

AOC Châteauneuf-du-Pape  
Biodynamic vineyard since 2000

### **Les Vieilles Vignes, châteauneuf-du-pape, rouge, 2004**

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# Montirius

## MONTIRIUS

This is a 58 hectare (133 acres) family estate that has existed for five generations.

Over the last nineteen years, we have been moving progressively towards a more environmentally sound approach to our vines and soils. In 1996, to complete this evolution, we converted our estate to biodynamic viticulture subject to monitoring by ECOCERT and BIODYVIN.

We built a new winery in 2002 in line with our biodynamic principals (built along the earth's magnetic lines into a steep hillside that allows us to move wine by gravity rather than pumps, and we built our own water station to carefully purify and recycle the water used winery operations).

We pay particular attention to the tending and handling of our grapes, and each year we have the same close team of harvesters. Our aim is to bring out the true character of our Terroirs. The main of our production is reds on Vacqueyras and Gigondas Appellations; And we produce also White and Rosé in Vacqueyras.

Christine et Eric SAUREL, Winegrowers

AOC Gigondas, Vacqueyras, Côtes du Rhône.  
Biodynamic vinyard since 1996

**Côte du Rhône rouge 2004**

**Vacqueyras rouge Montirius « Garrigues » 2004**

**Vacqueyras rouge Montirius « Le Clos » 2004**

**Gigondas rouge Montirius « Terre des Aînées » 2004**

Christine et Eric SAUREL  
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## Domaine Viret

Advocates of the principles of organic and biodynamic agriculture, the Viret family has chosen to employ a particular form of natural viticulture throughout their estate. Known as "cosmoculture", this is based on cosmotelluric exchanges. Everything is organised in such a way that both vines and wines are able draw on their own natural defences. Work in the vineyards focuses on reorganising the magnetic field and on the application of preparations made from rocks and plants that are often found on the spot.

In the winery, everything has been set up to provide continuity with methods applied in the vineyards. The winery, which was built according to ancient architectural rules (angle of the sun, golden number, cubits, etc.) from blocks of stone weighing 3 to 6 metric tons, provides the ideal location in which to make and improve wine. Vinification principles are highly simplistic, since it's the quality of the raw materials that is of the greatest importance in making a premium wine. All oenological products and technical operations that seek to modify the wine's intrinsic equilibrium are banished. Their philosophy draws on the principles of geobiology and flows of energy. It is designed to allow for the wine-maker's own individual and personal interpretation and sensitivity to come into play. The aim is to produce authentic, natural, living wines that faithfully reflect the terroir from which they originate.

The sensory perceptions and gustatory merit that a wine is able to offer should represent the achievements of a lengthy period of reflection and effort.

Have a good time tasting, Philippe Viret.

AOC Côtes du Rhône Villages, Saint Maurice  
Biodynamic vineyard since 1996

**Renaissance, 2004**

**Emergence 2004**

**Les Colonnades 2004**

**Coudée d'or 2006**

Philippe VIRET  
DOMAINE VIRET EARL CLOS DU PARADIS  
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# Domaine Les Aphillanthes



We have been Wine growers from father to son for several generations.  
In 1999, we took over our parent's vineyard for to start up the cellar "Les Aphillanthes".  
Domaine "Les Aphillanthes" is located in Travaillan, Vaucluse, France.  
The vineyard is planted on a clay-limestone soil covered essentially with rounded rocks.  
Surface area of Vineyard: 37 hectares (90 acres).  
Grape variety: Grenache, Syrah, Mourvèvre, Carignan and Cinsault.  
The grapes are hand-harvested, carefully collected and sorted to bring the best selection to the "chai". Vinifications are done in traditional tanks, with manual de-stemming.  
All the vineyards have been cultivated bio-dynamically since 2003.

AOC Côtes du Rhône, Côtes du Rhône Villages, Côtes du Rhône Villages  
Plan de Dieu, Côtes du Rhône Cairanne.  
Biodynamic vineyard since 2003

## **C.D. Rhône**

### **C.D.R. Village « Cuvée des Galets »**

### **C.D.R. Village Cairanne**

### **C.D. Rhône « L Cros » 2004**

Daniel et Hélène BOULLE  
DOMAINE LES APHILLANTHES  
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Matthieu Barret  
Domaine du Coulet



Domaine du Coulet is situated at Cornas in Ardèche at 3 km from Valence. The winery is managed by Matthieu BARRET since 1999 taking over his grandfather's winery and passing it in organic agriculture since 2001 and biodynamic since 2002. The total property is 13 ha, which corresponds to 10% of the appellation Cornas.

The vineyard is composed of one single plot covering an entire side of the mountain at the extreme north of the appellation, mostly organized in terraces which allow the culture of the grounds on such steep slopes. The exposures are various, with a majority facing the East.

The granite soils are very degraded and named "gores" and are very appreciated by the Syrah, the only grape of CORNAS. The vines were first planted in 1920 until today with two main series of plantation in 1970 and 1980 by Matthieu's Grandfather.

The vines are pruned in "Gobelet" mainly, but also in "simple Cordon de Royat" and "Gobelet éventail" with high trellis of 1 m 70.

The cuvees are:

AOC Cornas "Les Billes Noires" (top of the mountainside)

AOC Cornas "Les Terrasses du Serre" (Hot slopes)

AOC Cornas "Brises Cailloux " (base of the mountain and young vines)

AOC Côtes du Rhône "No Wine's Land" 100% Syrah

The general philosophy of the winery is to make and propose the most natural wines expressing the best possible the strong and typical minerality of our terroir.

AOC Cornas, Côtes du Rhône

**Billes Noires, Cornas, rouge, 2005**

**Les Terrasses du Serre, Cornas, rouge, 2005**

**Brise Cailloux, Cornas, rouge, 2006**

**No Wine's land, Côtes du Rhône, rouge, 2006**

Matthieu BARRET 6 DOMAINE DU COULET  
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# Maison M. Chapoutier



M. CHAPOUTIER

Since its inception in 1808, seven generations have followed to build up one of the most magnificent domains in the Rhone Valley. The maison M. Chapoutier has progressively spread and diversified within the heartland of the Hermitage, Crozes Hermitage, Saint Joseph, Ardèche, Côte Rôtie, Condrieu, Châteauneuf du Pape, Banyuls, Coteaux d'Aix, Tricastin and Roussillon appellations.

It now is the largest property owner in Hermitage.

In addition to its own vineyard, M. Chapoutier controls the vinification and often the cultivation of other appellations which it commercialises: Cornas, Gigondas, Tavel, Muscat de Beauges de Venise. In 1990, Michel Chapoutier took over the reins of this resolutely family based and independent wine house. Under his guidance, it has continued to spread towards other French wine regions, and has even broken through its country's frontiers to breach wine making in the "New World", especially in Australia. It has also undergone a radical change in cultivation methods, as Michel Chapoutier, a fervent defender of the soil, has converted the entire domain over to biodynamic cultivation. Moreover, Michel Chapoutier's pioneering spirit can be exemplified by his humanistic and innovative use of Braille labelling and by the creation of the award for the Best Young Sommelier of France.

AOC Hermitage

Biodynamic vineyard since 1992

Michel et Corinne CHAPOUTIER  
MAISON M. CHAPOUTIER

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At the age of 60, Yvonne Hegoburu, manager of Château de Viaud (Lalande de Pomerol) decided to plant vines on 6 hectares (nearly 15 acres) of her property in Southwest France – Domaine de Souch in Laroin.

She opted for a number of the area's traditional grape varieties – petit manseng (70%), gros manseng (20%), and Courbu (10%)

She also embarked upon work of monumental proportions – 13000 trellis posts made from trees cut down on the estate were driven into terraces carved out by bulldozer. She also equipped herself – bladder type pneumatic press, de-stemmer and temperature controlled stainless steel vats. That was in 1985.

After the first harvest in 1990n her wine was awarded a gold medal at the agriculture Show in Paris.

Since 1994, this vineyard has been tended in line with the principles of biodynamic viticulture. In just a few years, Domaine de Souch has acquired a reputation as one of the best in its appellation.

Yvonne Hegoburu sees it as an intellectual initiative, almost a vocation: “Here in Southwest France, where the wind from Spain mingles with the fragrances of the ocean, Yvonne Hegoburu does everything within her power to ensure her grapes are happy.” Taken from “Vignerons Independants” – November 01 upon tasting, it becomes apparent that both grapes and wines are extremely grateful to her for all the “maternal” care she has given them.

AOC Jurançon, Jurançon sec  
Biodynamic vineyard since 1994

**- Jurançon sec 2006**

**90 % gros manseng + 10% courbu, élevé et vinifié stainless steel in 7 month**

**- Jurançon 2004**

**50 % gros manseng + 50 % petit manseng 14 month in stainless steel**

**- Jurançon 2004 cuvée Marie Kattalin CUVÉE**

**100 % petit manseng 16 month in oak barrels**

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## GERMANY

# Weingut Wittmann

*Wittmann*

WEINGUT

Since 1663 the Wittmans and their ancestors have been wine farmers in the town of Westhofen, in the southern part of the Rheinhessen appellation. Over centuries this tradition was kept and led to the estate in its current form. Guenter and Elisabeth Wittmann and their son Phillipp divide the tasks running the 25 hectare estate. Riesling is the dominant grape of choice but also the Pinot varieties (Pinot Blanc, Pinot Gris) and Silvaner have a long tradition in the Westhofen. For over one decade the vineyards have been farmed organically according to ecological guidelines. Aside from the goal to maintain a healthy soil for following generations, we are convinced that this commitment to organic farming plays a significant role in the expression of the regional character, the terroir and the finished wines. Intensive vineyard care during the whole year, low yields and rigorous hand-selection of the grapes are the basis for high wine quality. Careful processing of the grapes and the must is the next step. Dry wines are marketed as quality wine without attributes and are classified as:

-ESTATE Wines: often a blend from several vineyards of the estate, fruit-focused, elegant wines of the different varieties, ideal food companions.

-"S" Wines : the grapes for these wines are specially selected from the best vineyards, wines from very ripe fruit, concentrated and significant mineral in the character, the best wines of the Silvaner and the Pinot varieties are in this category.

-Great GROWTH\*: harvested from the "Grand Cru" vineyards of Westhofen, these are Riesling wines with very individual character, mineral focused and distinguished by the limestone soil characteristics. Very concentrated, full bodied and with significant longevity.

The fruity and noble-sweet wines of the estate are offered with the traditional attributes such as Spätlese, Auslese, Berrenauslese and Trockenbeerenauslese.

\*In accordance with the classification of the VDP Rheinhessen.

AOC Rheinhessen

Biodynamic vineyard since 1989

**Estate Riesling dry 2006**

**Westhoffener Riesling dry "S" 2006**

**Morstein Riesling trocken Grosses Gewächs 2006**

**Morstein Riesling Auslese 2006**

Philipp WITTMANN

WEINGUT WITTMANN

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# S A N D E R



Weingut Sander  
*ökologische Weine*

The Sander winery was the first who started organic viticulture in the 1950th in Germany. In those days, the family's grandfather thought of treating the vines differently because of the erosion of soil on the slopes; chlorosis of the wines caused by insufficient soil management as well as the illness of his wife. Since then, the winery only produces wine from organic grapes. The winery, with its 50 acres of vines is located in the Rhone valley, 70 km southwest of Frankfurt. The winery produces premium wines of local as well as international, grape varieties. The most important grapes are Riesling, Pinot blanc and Pinot noir. The white wines are fermented, stored and matured in stainless steel vessels under temperature-controlled conditions. This gives us fruit driven, well-balanced wines that show the best characters of the grapes. We do not use oak on the white wines because it often dominates the fruit. We produce the red wines with a long maturation and skin contact to extract as much of the skins as we can. The grapes are treated extremely gently to not extract dry, astringent tannins. The malo fermentation and storage of the wines is in either small barrique barrels or big oak vessels so that the wines have time to gain balance and structure prior to bottling.

Organic vineyard since 1960

**Riesling Kabinet trocken (at the monopole)**

**Sauvignon blanc**

**Riesling Spätlese Mettelheimer Michelsberg (sweet)**

**Weisburgunder (Pinot blanc)**

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## ITALY

### Tenuta di Valgiano

#### TENUTA DI VALGIANO

Geologically Lucca is typically Tuscan, with a Mediterranean climate, mild and sunny, that favours a long vegetative cycle for vines. For this reason, farmers of Lucca alongside traditional Tuscan varieties such as Sangiovese and Canaiolo, others they could import through their silk trading with neighbouring countries, for example Merlot and Syrah. In difficult vintages these earlier varieties are very useful and can produce outstanding wines on certain soils; Merlot on clay soil, Syrah on the sandy river pebbles.

Tenuta di Valgiano is 15 km North-East of Lucca, on a south facing basin-shaped terrace, at an altitude ranging from 190 to 290 mt above sea level. In a preglacial era the current vineyard was the bed of a river, now 30/50 metres lower than the vines. In its path it left this splendid terrace of pebbles and clayey "alberese" rocks where vines and olives flourish. Upriver a chestnut and fir forest ascends to 900 mt on the sandstone "Pizzorne". The deep friable and permeable surface soil encourages good root development, which in turn, guarantees balanced vine growth on such low fertility soil. The thick impermeable clay subsoil acts as water storage for dry summers, while surplus water drains downstream. Although this sandy soil reaches high summer temperatures, favouring maturation, night time temperatures are cool coming from the mountains behind, promoting intensity of fruit flavour.

DOC Lucchesi Rosso

**Tenuta di Valgiano Colline Lucchesi, rouge, 2004**

**Palistorti Colline Lucchesi DOC, rouge, 2005**

**Giallo dei Muri Colline Lucchesi, blanc, 2006**

Francesco SAVERIO PETRILLI  
TENUTA DI VALGIANO

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In 1979, we discovered the Casina di Cornia but already in 1100, a chapel dedicated to St. Romolo is mentioned at Cornia in the parish of St Leonino, a sign that several families of sharecroppers were already active in the area. The farm covers a total area of 24 hectares, 7 of which are vineyards, lying on the South western slope of the Chianti hills between Florence and Siena. Ever since we started in 1980, we did cultivate according to organic agriculture and we have been “Bio” certified since 1983. Since 1996, after careful study, we have managed to totally eliminate copperas an anti-parasite; we use sulphur against oidium and a blend of clay, vegetable extracts and powdered rock against peronospora. To obtain wines that bring out all the body and quality of the grapes, we interfere with the grapes and the wine as little as possible. Work starts with ruthless pruning in order to limit production to between 35 and 45 hectolitres per hectare. In our quest for quality, we attempt to highlight the effects of seasonal variations in the characteristics of the grapes and valorize these differences every year. Depending on the quality of the grapes, we follow a strict selection strategy to produce different wines:

Rosso Toscano, a light “everyday” wine -70% Sangiovese 20% Canaiolo and 10% Trebbiano and Malvasia;

Chianti Classico, the more important wine, well structured - 100% Sangiovese;

Chianti Classico “Vigna lòa Casina” Riserva, a choice of the best grapes, not produced every year- also 100% Sangiovese;

L’Amaranto, the “Supertuscan”- 85% Cabernet Sauvignon and 15% sangiovese

DOCG Chianti classico, IGT Toscana  
Biodynamic vineyard since 1983

### **Rosso Toscano IGT 2005**

### **Chianti classico DOCG 2004**

### **Chianti classico DOCG Riserva 2000 Vigna la Casina**

Antoine LUGINBUHL  
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## SLOVENIA



The MOVIA wine estate has existed since the 18th century, although it became the property of the Kristancic family in 1820. It covers 18 hectares (44 and a half acres), 10 hectares of which lie within the western Slovenian region of Brda and 8 in the neighbouring Italian part of the same area, known as Collio.

Our production of wine has never ceased since we became the estate's owners. Even during the most difficult periods under communism in what used to be Yugoslavia, thanks to my father Mirko, we continued our activity as the only independent and private producers of wine. Between 1949 and 1971, we were the official suppliers to President Tito's regime. We produce in the region of 100,000 bottles from our 18 hectares of vines, which amounts to an average yield of 40 hectolitres per hectare. The most important investment that any self-respecting wine producer can make is, doubtlessly, in the vineyard. In the first years of a vine's life, when it is bursting with 'vitality and enthusiasm', production needs to be restrained. We thus avoid energy being channelled needlessly into the production of grapes, and further stimulate development. After practically twenty years, we obtain vines of an unparalleled quality that offer excellent substance and maturity, together with precisely the qualitative characteristics to which we aspire. It is for this reason that I chose to distinguish between two wines. The first stems from young, occasionally wayward, vines that are as yet unable to fulfil our optimum objective, but which do make for a young, fresh wine called VILA MARIJA.

The second is made from superbly structured, well-established vines that grow 'intelligently' (energy is no longer wasted in producing excessive foliage and the vines succeed in striking the ideal balance between quantity and quality).

AOC Brida

Biodynamic vineyard since 1989

**Lunar, 2006**

**Rebula, 2005**

**Veliko Belo, 2003**

**Veliko Rdece, 2000**

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## SPAIN



The property is situated in the far north-east of Spain, within the Cap Creus Nature Park, bordering the Mediterranean Sea. The adventure began in 1989, when Didier and Nuria and their sons restored a farm-house set in the middle of vines. They work hard to recover and plant the steep terraces. Now they have a living peaceful land with 15ha of black grenache, syrah, carignan and muscat d'Alexandrie. It's a mountainous vineyard with slatey soil and low yields 30 hl/ha.

They don't use pesticides weed killers or chemical fertiliser because the soil is considered as a living entity.

The grapes come from organic viticulture, hand-picking and careful wine-making bring to the wines a great typicity and strong personality of the terroir.

DO Emporda Costa-Brava  
Biodynamic vineyard since 1994

**Quindals, emporda, rouge, 2005**

**Vinya selva de mar, emporda, rouge, 2003**

**Vinya selva de mar, emporda, rouge, 2004**

**Moscatell, 2005**

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Albet i Noya has been Spain's leading organic wine producer since 1979. The Albet family has been making wine at the Can Vendrell estate for four generations, but in 1979 made the move to producing ecological wines and they buy Can Simon in 1993 and Can Mila in 2003. Josep Maria Albet i Noya, who runs the company with his brother Antoni, made it clear that the cellar's ultimate priority is to produce quality wines, rather than making ecological wines at any cost. To date the two philosophies have run hand in hand and respecting nature's natural rhythms has if anything helped to achieve an excellent raw material from which to make the wines. The Can Vendrell estate enjoys a privileged micro-climate, with lower than average rainfall for the Penedes region, and the cellar is constantly innovating to find the most appropriate techniques for the varieties cultivated. Of the 118 hectares they control, 66 are given over exclusively to the cultivation of vines. The estate vines cover the western slopes of the Ordal mountain range following the curves of the terrain in stepped terraces or on slopes exposed to the midday sun. As in all good wine-growing land, the soil in Can Vendrell, Can Simon and Can Mila have low organic content, with a variable content of clay and sand on a bed of calcareous stone, a permeable base with good moisture retention. They cultivate 26 different varieties: 8 white ( chardonnay, macabeu, xarel·lo, parellada, muscat d'Alexandria, viognier, sauvignon blanc and garnatxa blanca), 11 red ( cabernet sauvignon, tempranillo, merlot, syrah, garnatxa negra, petit syrah, pinot noir, arinarnoa, caladoc, sumoll and Marselan), and 7 experimental varieties ( 1,2 ha ).

DO Penedes

Organic vineyard since 1979

**Reserva martí penedes, 1998**

**Lignum Red, 2004**

**Mas Igneus FA 206, 2004**

**Mas Igneus Coster 2004**

Josep Maria ALBET I NOYA  
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# Compañía de vinos telmo rodriguez

Our company was founded in 1994 with the dream of rediscovering and <sup>3</sup>rescuing<sup>2</sup> some of the real <sup>3</sup>terroirs<sup>2</sup> of Spain. We work today in seven different denominations, with numerous different growers. The success of this project enables us to indulge our real passion: owning and working within some of the nicest vineyards. We decided to keep to small sites for our top wines. In those sites we knew that what would really make a difference would be the way we chose to cultivate the vines. The Rioja Alavesa vines that produce Altos de Lanzaga had been handed down from father to son to grandson, and had been cultivated in a very rustic way before we bought them: simply pruned and dusted from time to time with a bit of sulphur or copper. The result was a very balanced fruit with delicious flavour. We found the principles of biodynamic viticulture very interesting, particularly perhaps because we live in a country that has in some ways destroyed the natural balance of its agriculture. We believe that our vineyards will flourish under biodynamic methods, and rediscover their roots and only then will we produce wines that are truly good. Today, our grapes are carefully harvested and vinified in a minimalist way, with the addition of neither yeasts nor bacteria, and no fining filtration or cold treatment.

D O Ribera del Duero, Organic  
Biodynamic vineyard since 1998

**Matallana, 2004**

**Altos Lanzaga, 2004**

**M2 de Mattalana, 2004**

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# Dominio de Pingus

DOMINIO DE PINGUS

Dominio de Pingus was created in 1995. The domain makes two wines: Pingus and Flor de Pingus.

Pingus comes from 4 hectares of old vine „Tinto Fino“ from the La Horra region of „Ribera del Duero“.

Flor de Pingus comes from 15 hectares of young vines from the Pesquera-Valbuena region. Vinification is natural in the sense that no technology is used, no added yeast, no enzymes, no temperature control. Ageing is 18 – 23 month in new wood. No clarification or filtration.

D.O. Ribera del Duero

Organic vineyard since 1995 and biodynamic since 2000

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## SOUTH AFRICA

# THE SADIE FAMILY

## Sadie Family

### The Sadie Family

"The most excellent wine is one which has given pleasure by its own natural qualities", observed Lucius Junius Moderatus Columelle; "noting must be mixed with it which might obscure its natural taste." This timelessly valid judgement appeared over two millennia ago, in Columella's treatise on farming *De re Rustica* ("On Country Matters"), the most comprehensive account of Roman viticulture. It is a fitting definition of a wine named to honour Columella, a wine carefully nurtured to express its origin in the soils of South Africa Swartland region, and first made from the 2000 vintage.

Columella's successor Palladius continued writing ("On Country Matters") and as the red wine produced by the Sadie Family is called Columella the white wine produced has been named Palladius.

Currently 7 hectares of Columella vineyard - Syra and Mourvedre - are under biodynamic viticulture and 3 hectares - Viognier, Chardonnay, Chenin Blanc and Grenache Blanc - for the Palladius.

Organic since 1999, Biodynamic since 2001

Eben SADIE  
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Columella & Palladius  
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NOTES:



SPECIAL THANKS TO: