



LA RENAISSANCE
des Appellations

Copenhagen Tasting

Papirhallen
29th August 2016

Return to Terroir
Biodynamics, wine growing for the future
75 Wine growers present their wines

Welcome to Copenhagen Wine Tasting 2016



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Introduction



Recovering the lost art of agriculture – Biodynamics

We see everywhere the spread of a change in awareness concerning the horribly destructive effects of chemical products that have been used in agriculture over the past few decades. But how can we definitively get out of this impasse that has been, alas, so neatly built up with the complicity, perhaps unconsciously, of so many chambers of agriculture? This is the question being asked today that is pressing ever more urgently: how can we get out of this nasty business?

The responses to this question remain confused and often unsatisfactory on an ethical level. There is an effort to try and find less harmful products, more “ecological” equipment or to reproduce molecules from natural products, etc. etc. But the fundamental responses are not to be found there; access to sustainable, human solutions, even if they shock the teaching or scientific professions must be found by thinking differently. What does this mean?

In order to strengthen the expression of the living, of life, and thereby limit or suppress sickness, we must have an entirely different grasp of the world of the living than we do today. We cannot fully understand life by dissecting a living organism until we arrive at the infinitely small and in addition, by studying it on a strictly material level. Matter, which scientists adulate so much as a result of the incomplete training they have received, is but a result, or the outcome of processes that have fixed different substances in a precise form to end up as a vegetable species or something else. What should interest us for a profound understanding of the plant are the processes that created it, not the plant itself. If we take the example of a pastry chef who has made a cake, what interests us is the chef more than the cake itself, even if it’s analysed from every angle. This is the same with matter. These forces that

we call “life”, and it must be understood absolutely to achieve real progress, is extinguished and finally dies in the matter. Death is only a triumph of materiality over the living. To understand life profoundly, we must leave matter behind and focus on understanding the system that gives life to the Earth.

The Earth, our lovely planet does not possess life, it receives it by belonging to a solar and stellar system. Without them, the Earth would die. In other words, if we took the Earth out of the solar system or were to cover it with an immense opaque plastic (which in a sense we are beginning to do, especially on an energetic level by this saturation of Hertzian pollution we’re imposing on the atmosphere without having the slightest clue about what we are doing in order to use cell phones, GPS, satellites, etc. etc.), life would disappear almost entirely.

Let us now ask ourselves the following question: How does life arrive on Earth? And at the same time, many other complementary questions: How does the solar system remain constant? Why do the planets have such stable orbits, each one with such different time frames (84 days for Mercury and nearly 30 years for Saturn)? What affinities are expressed through these rhythms? Why is our solar system moving at a rate of 30kms a second towards Sirius? What are the active forces that maintain these balances and what is their meaning? There are dozens, hundreds of questions like these that should be asked of agricultural students so that they become aware in their future decisions of the impact of their gestures.

Initially one must only understand that behind these subtle, magnificent balances there is first of all a balance of power that we could simplify by terms such as “solar attraction” and “gravity”. Each one “pulls”

Recovering the lost art of agriculture – Biodynamics

in its own direction and the whole forms a celestial balance through which, indirectly, we live.

The key words are “balances of power”. What are they? How do they function? Can we make use of them? (see Schauberger and the forces of implosion for example). Those are the key questions that could help our agricultural interventions to evolve. Life comes to earth through millions of frequencies, cosmic wavelengths with each one carrying very specific information. In the end, each plant is an energetic system for listening or receiving that takes what it needs in order to express its specificity. It’s a bit the same system – but not at all the same thing of course – as these giga hertz, which are so harmful as they are close to cosmic frequencies, which in a quarter of a second bring the voice of a friend located 8,000 kms away to your ear. The wave has carried their voice practically instantaneously. Life on earth is the result of an incredible system of information where each planet, each constellation, expresses itself through waves, each one carrying information.

The enormous door opened by Rudolf Steiner in medicine, in agriculture, in education etc. was to explain the energetic background of the physical world, or if you prefer, the ins and outs and results of these matrices of forces that allow the Earth to sustain what we call life, of which nature, in the broadest sense, is an illustration. But also to explain how we can call upon it and help ourselves to this system, which is free. For this life is free; it is a gift given to the Earth. If we begin by explaining to students what this system is made of, how it functions, how we can measure its effects (crystallisations, morpho-chromatography etc.), and how to call upon it as well, immediately their humanity, I mean their quality of being human, awakens. Each

person feels as though they are party to something immense from which we too come and that gives meaning to our life and the society to which we belong. And it is that also that could help us to avoid these great depressions – as many suicides as there are traffic deaths – that are so indicative of the failure of a system. Finally, with a macrocosmic approach, we serve the Earth and it gives back to us a hundredfold.

In this new approach we no longer impose anything on the plant with a blind eye to the rest, we only increase its receptive faculties, “its acoustics” if you like, to these forces that give it life. We bring it closer to “its archetypal force” or the energetic matrix that shaped it and gave it body. Genes on their own are a delusion; they are but the 1st visible element of an energetic plan that set it up. The scientific world knows this because it says, “it is not the gene itself but what is around it that acts”. Genetics will only represent progress when we have understood the system that organises or arranges genes. If this step is not taken, genetics becomes a terribly dangerous tool because it carries forces that are intensely disorganising that disturb and even attack the system that is in charge of making order of life on Earth. And this can only result in more problems and necessitate “arbitrary assistants” that the world as a whole must pay for once again.

Real progress is understanding how a macrocosm, an energetic world imprisons itself, separates from and isolates itself in matter; how each piece of the puzzle can help bring into being the link to a global image, an energetic whole, that is to say, a macrocosm that becomes a microcosm. We already have this in the myth of Isis and Osiris where Isis on Earth looks desperately for pieces of Osiris that Typhon (gravity) has separated into pieces (incarnation; separation). Finding again

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the link to all through an understanding of the parts is the work that scientists should undertake. And it is this that the biodynamic preparations do in their way. In the end, they act a bit like miniscule emitters / receptors linked to very precise processes that can result after in specific visible traces and to microbiological life, etc. but which above all encourage harmony on a qualitative level. This can only be measured qualitatively and not quantitatively. What we like in a wine, or in a painting by Van Gogh, is something qualitative that is not earthly but celestial and it is for this reason that we take delight in the rest. Art is the elevation of the material world. In agriculture it’s the same thing. Wanting to study quality on the material level, through physical measurements ends quite simply in its negation. And it is in this dead end that we have shut up the scientific world. Scientists should serve life and not economic interests. Do you have 300 or 500 grams of love for your children? This question seems preposterous and yet it is what many scientists try to do without even being aware of it. Quality, the qualitative world cannot be grasped by this type of measurement. The plant raises the matter, gives it form and organises it. It is these organising or formative forces that should be measured to attain the qualitative world (sensitive crystallisation tests for example).

The actions of this qualitative world, let’s say it again, cannot be measured by material means but must be accorded their place because it is with this secret beauty, an equilibrium, that we want to nourish ourselves and not the “confusion” that man imposes on the plant of which the harmful effects are hidden by technology, in the cellar for example.

We are but at the first stages of these understandings, a bit like the airplanes a century ago that flew only a few

metres above the ground. Things will go much farther and in a positive direction only if these approaches are done with conscience by understanding and respecting the living in that which is most noble. Even the thoughts of man or men form living forces, and that is also a green thumb, nothing other than an exchange of energies. These forces are everywhere around us but we must recognise and learn how to make use of them without deviation, without trying to copy them for reasons of economy or power, just to make friends with them. Proportions, geometric forms – sacred architecture for example – including numbers, are also carriers in their arrangement of specific forces. The golden number is an indivisible number then that always carries unity within itself, a link to globality. That is why it is used so often. It “speaks” to us through the proportions it imposes and nourishes us as well. The great painters often made use of it and now, marketing wants to take hold of it.

In a certain way, biodynamics creates a link with these same matrices of forces. Take the example of a vine: the miniscule buds that are barely visible in the month of March will become branches, leaves, flowers and then grapes. More than a tonne of matter will thus appear in each hectare in 6 months. We consider that 94% of this matter, from which we have extracted the water (it is then called dry matter) comes from photosynthesis or the vine’s ability to grasp solar, planetary, stellar energy and incarnate it. It is there where one must act to correct the harmful effects of physical and energetic pollution, before or at the moment when the energy becomes matter. After that “the game is over”; the matter is there and difficult to correct if it has a fault, a fault that we will undoubtedly refer to now or later as a sickness, which we won’t of course understand. The great specificity of biodynamics is to act at the moment

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when energy becomes matter. It acts on the level of energy and thus indirectly on the physical level. It is here where it differs entirely from organic agriculture. A few grams per hectare of preparations could not have an effect on the physical level, but on an energy level, it is quite a different story. It is here where biodynamics draws its power, especially nowadays when vital energies have never been so weakened. This is where its ability to make “better” wines comes from. And it is the inverse when one uses these terrible herbicides and systemics that poison the life of the soil and the sap.

Finally, the possibility of abstaining from using practically any oenological techniques in the cellar comes from the vine’s capacity or ability to link to these creative energies, or to this cosmic information. A grape that has been “well raised” can be exempt from any artifice in the cellar because it has in it all the information for behaving in the best possible manner, or for unifying all the characteristics of the year with the aestheticism from which it issues. Our agricultural interventions have affirmed in it a link to globality, to the creator harmony, to what Kepler called the music of the spheres. We then have a wine that is a place, an originality, a work of art and which will, de facto, be liked.

I hope that some among you, the young especially will understand these forces to which we can link the vine by our decisions, our gestures and our understanding. It is essential in order for our societies to remain qualitative. We are here at the antipodes of what is being taught, I know, but everyone who has taken this approach with sincerity can confirm to you that the cellar should become again what it was formerly – a maternity. The work of the cellar has only needed to become intense to correct the grave secondary effects of

synthetic chemical products that farmers were advised to use, without warning them of the consequences. It is these products that “spoil” the unity that an AOC should express.

This is why then one must no longer “make” a wine to “please” Mr. X or Mr. Y who because of their name can “sell” to consumers who are too confident and badly informed of the changes of the past 25 years (how many people know for example that wine-makers can make use of 350 aromatic and genetic yeasts along with a whole arsenal of other products as well?).

As long as man does not penetrate these generatrix spheres of life, solutions will not be sustainable. They will remain debts for the whole world and will prevent us from eating and drinking the harmonious energies that by this single fact are nutritive. Changing man’s conscience is contingent upon going through this understanding.

This is how to understand that agriculture can become an art again, the art of knowing how to comprehend and advisedly use the forces that give life to the Earth. This is above all the door that has been opened by biodynamics. And it is for this reason that it has developed so broadly, especially in viticulture, because it touches a passionate clientele that is ever more sensitive to the truth of taste. The truth of taste – a key concept that the wine press is strangely silent about, mute even, and for what reason do you suppose?

Nicolas JOLY
Coulée de Serrant

Quality Charter

Return to Terroir

The taste of wine can only reach its singularity and become inimitable when it has received the mark of its terroir and microclimate. Everywhere on earth the four components – heat, light, water and soil/ subsoil – combine differently in a unique way.

This is the subtlety of each appellation which plants, vines, olive trees, etc. understand in every instance in their own ways. The greatness of the appellations is based on this understanding, which also guarantees consumers a taste connected to the uniqueness of a specific place.

For vines to fully embrace their terroir with their roots, they must be alive and free of weed killers that destroy all micro-organisms. And to successfully capture their climate and its endless variations – wind, slope, humidity, etc. – the leaves must be free of synthetic chemical products that perturb photosynthesis.

When healthy farming – organic or biodynamic – allows the spirit of a place to express itself, cellar interventions and the arbitrary tastes they can create become unnecessary. The wine then keeps the taste of its origins and its ability to age, with complete transparency for the consumers.

Nicolas Joly

We must respect a Charter of Quality

The rating system below necessarily includes all of the demands for organic agriculture and goes beyond them in order to allow an appellation to fully express itself. Three levels have been determined:

LEVEL 1 provides the necessary basics that must be implemented throughout the entire property for a minimum of 3 years

LEVEL 2 is the logical continuation of this philosophy

LEVEL 3 is the achievement of a long enduring process; it can however be challenged by climatic conditions.

This system incites the wine grower to work better. It also informs the customer about the effects each action in the vineyard and the cellar has on the expression of an appellation. Our goal is not to create a hierarchy among growers based on their work, but to bring those who share a common philosophy of wine closer together, whether they are wine producers, distributors or consumers. Our goal is also to recover the full meaning of what an appellation is, in France and elsewhere, and thus set ourselves apart from the kind of competition that has been increased through technology and the lack of typicity it has brought. All the wine growers in the group must satisfy the first level of the charter at least. New members must be approved unanimously by the tasting committee members in attendance.

LEVEL 1: The Absolute Basics

- Organic certification for the entire domaine (following a 3 year conversion period), plus a minimum of two years of biodynamics. (For more information, please refer to organic farming requirements). The key points are:
- Cultivation of soils, or cover crops – weed killers strictly prohibited.
- Composting or natural fertilisers to foster microbial life in the soils.
- Prohibition of chemical fertilisers that perturb the life of the soils and the metabolism of vines.
- Exclusive use of natural products to fight diseases.
- Exclusion of all synthetic chemicals (surface, penetrating or systemic products – refer again to the technical specifications for organic agriculture for greater detail).
- Exclusion of genetically modified vine plants.
- Local wild yeasts from the vineyard must be used exclusively; all aromatic dehydrated yeasts or genetically modified yeasts must be banned. (Over 350 are allowed in Europe to generate 350 arbitrary flavours in wine.) Neutral re-yeasting is permitted for champagnes, champagne method and cremants to produce bubbles.
- No addition of wood chips is allowed.
- Reverse osmosis is banned along with any physical or chemical treatment that aims to reduce volatile acidity.
- Precipitation agents (eg. cmc – carboxy methyl cellulose) are banned.
- Agents used to correct lack of nitrogen (sulphates, phosphates, etc.) are banned.
- Anti-oxidation agents eg. potassium sorbate are banned. The use of sulphur is tolerated, in natural form preferably. Neither sulphur nor sterile filtrations are satisfactory. Sulphur is a natural product that cruciferous plants (radishes, mustard, etc) and most indigenous yeasts produce.
- Exclusion of 200% new wood.

LEVEL 2: Going Further

- Manual selection of future vines in order to respect and increase biodiversity. True massal selection, no clones for future plantings.
- Respect of natural fermentation processes by the exclusion of any nitrogen deficiency correction (sulphites, phosphates, etc.); fermentation activation agents (vitamins, thiamins, yeast shells, etc); the addition of enzymes, bacteria or any products resulting from synthetic chemistry; as well, of course, as any aromatic additives (which are authorised in some countries).
- Respect for the natural developmental conditions of the plant including meteorological influences. Prohibition of any form of irrigation for all European producers.
- Manual harvesting assuring greater respect for the grapes. No machine harvesting.
- The natural richness of the wine is respected: no chaptalisation or industrial concentration processes including no cryo-extraction (freezing the grapes).
- No modification of the natural balance of the must or the wine; acidification or de-acidification in any form is banned.
- No addition of gum arabic.
- Biodynamic for a minimum of 3 years

LEVEL 3: When conditions allow

- Manual harvesting in several passes.
- No sterile filtration or anything below 2 microns. No centrifugal filtering.
- No collage.
- Organic or biodynamic certification for at least 7 years (full restoration of the vineyard's ecosystem).
- Respect for the natural developmental conditions of the plant including meteorological influences. Prohibition of any form of irrigation for all new-world producers.

In the event of difficult climatic conditions, an exceptional dispensation may be accorded in cellar practices.



About La Renaissance des Appellations



This group created in 2001 by Nicolas JOLY has now 175 winegrowers from 13 different countries.

It's purpose is to guaranty the full expression of the appellations and a wine with a high quality level with a great originality.

To obtain this we act at 3 levels:

- 1) A legal guaranty of a good agriculture, this means an organic and or biodynamic certificate on the whole vineyard and since at least 3 years. The presented wine comes from an alive soil, without chemicals. The consumer has the guaranty that the winegrower has taken a legal engagement. Over 90% of the group practices biodynamic agriculture. Biodynamie is a mean more than a goal as such.
- 2) A guaranty that in the cellar actions nothing would change the full expression of the AOC's taste. When agriculture is right the cellar is a maternity and not a factory. Are banned of course all 300 aromatic yeast, osmoses, GMO,

mechanical harvest (see quality charter). The winegrower signs an engagement on his cellar actions for the last 3 years.

- 3) A tasting is made by a tasting comity made of well known winegrowers: Alsace: Olivier Umbrecht, Bourgogne: Anne Claude Leflaive and Pierre Morey, Champagne: David Leclapart, Rhone: Philippe de Blicquy, South: Raymond de Villeneuve, Dominique Hauvette and Jean François Deu Loire: Nicolas Joly. Bordeaux Jean Luc Hubert. Italie: Stefano Belloti

The unanimity of the comity is needed to join the group. We want a wine with originality and thruth, a wine which "sings". In some cases we allow to a winegrower whose files are good but that was refused at the tasting to take part to one tasting of the group to help him commercially.

Four to five tastings are organised every year in the world for the group with a great success.

www.biodynamy.com



About La Renaissance des Appellations



The administrative committee of the Renaissance des Appellations includes:

- Alsace: O. Humbrecht
- Champagne: D. Leclapart
- Burgundy: P. Morey
- Bordeaux: JL Hubert; C Laval
- Rhone: P. du Roy de Blicquy
- Loire: N. Joly; Ph Gourdon
- Provence: Raimond de Villeneuve; D Hauvette
- Languedoc Roussillon: JF Deu
- Jura: Stéphane Tissot
- Italy: Stefano Bellotti
- Germany: Ph Wittmann
- Austria: C Saahs, W Michlits
- N Zeland: James Millton
- Australia: J Castagna

About Paper Island



Bullets, Paper & Wine

Paper Island is part of a group of islands collectively known as “Holmen”. These islands were given to the Danish Navy in the late 1600’s. The islands actual name is Christiansholm, however at the turn of the 20th century the island was put to use as a storage facility for the joint procurement of paper by the Danish newspapers, and so became known as Paper island.

Together the islands housed the shipyard, naval station, arsenals and workshops. Across from the entrance to Paper Hall, Kongeporten, (The Kings Gate), can be seen between two arsenal buildings from 1770. The gate was the original entrance to the naval station, which could only be reached by boat. It was first much later that a bridge was built connecting Holmen with Christianshavn, and today you can walk and cycle across several bridges between the islands.

The Naval Base was closed in 1993, and since then a number of new enterprises have sprung up in those old buildings that have not been converted into residential housing. The Danish National Opera now stands on site of the old dock on Dokøen, (Dock Island).

Inside Kuglegården, (The Bullet Yard), behind the arsenal buildings there is a grape vine, which descended from a vine Danish mariners during routine stop on the way home from service in the Danish West Indies brought to Madeira in 1871. The vine is said to be the ancestor of a large part of Madeira’s vines today. In the late 1800s Madeira was ravaged by wine pest (Phylloxera), but thanks to the lonely vine, growing far up in the north, Madeira’s vine population could be replenished, at least with this one kind, and so it was, as the legend goes.

Participating Wine Houses



Domaine Marcel DEISS is located in Bergheim, a small village nestling in the heart of the wine region of Alsace, equidistant from the northern and southern boundaries of the region. Current winemaker Jean-Michel DEISS was born into a long-established family of wine growers, living at BERGHEIM since 1744.

Managed today by Jean-Michel DEISS, the domaine consists of 26 hectares of hillside vineyards spread over 9 communes and approximately 20 kilometers. Biodynamic farming is practiced since 1997.

The extreme variation in conditions of production at the domaine have led Jean-Michel DEISS to seek to express in each wine the three factors that make a wine complete: the grape variety, the vintage and the terroir.

The greater the wine, the more the gustatory characteristics linked to the soil take the place of the typicality 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, microfauna and flor, and the traditional

methods and techniques used to produce wines

A fascination with medieval history and a desire to produce world class Vins de Garde were the impetus behind Jean-Michel DEISS quest for excellence from his Alsace vineyards. His commitment and personal integrity have led him to the conclusion that, as in most other parts of France, it is the dedicated nurturing of vines in specific terroirs which produces wines of unique distinction, originality, and authenticity.

His efforts have focused on producing complexity and concentration, and the results fall into three broad categories:

- varietally labelled wines from a single designated commune or village
- field blends of varieties designated, indeed dominated, by their terroir and site and soil specificity, which he refers to as his Premiers Crus and the AOC-recognized Grands Crus
- and classic late harvest wines with the Vendange Tardive and Sélection de Grains Nobles designations

Tabel 01

Jean-Michel DEISS
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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 represent 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 respect 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).

Tabel 02

Léonard et Olivier HUMBRECHT
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Domaine Josmeyer

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.

Tabel 03

Céline et Isabelle MEYER
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Located in Wettolsheim, one of the largest towns in Alsace by area under vine, Domaine Barmès Buecher was created in 1985 by Geneviève Barmès (née Buecher) and François Barmès with vineyards that had been in their families since the 17th century.

Ten years later, this energetic couple converted the Domaine's sixteen hectares to biodynamic farming, a practice that encourages agriculture based on the cycles of the planets and the moon. The objective was simple: to encourage the vines to reengage their natural state of being once clouded by modern farming and to encourage each vine to recover its natural state of equilibrium and harmony. The conversion to biodynamics has made the vines more resistant and autonomous.

The sudden loss of François in 2011 accelerated the installation of his children, Sophie and Maxime, as key figures in the family business.

Today, Genevieve, Sophie and Maxime are determined to maintain the energy and balance acquired over the years by Domaine Barmès Buecher and to continue to grow.

Our Philosophy

Since 1998, the entire estate has been certified Biodynamic. Viticulture, as with any other agricultural sector, is considered as a living organism. The soil that is cultivated is not merely a support system for the vine but rather a source of life, a source of energy for the plant, as is the environment overhead.

And so the vine – the mediating organism – creates and sustains its terroir in this living milieu that surrounds the root. The exchanges between the biology of the soil, the root system, and the leaf of the vine allow for the expression of the terroir through the grapes. And the flavors of such exchanges are sublime.

The goal is then not to change the initial balance of the grapes or to neutralise the effects of each vintage, but to preserve in the wine the full potential of the "terroir" and to preserve the energetic capital gained in the vineyards by biodynamic farming.

The wines of Barmès Buecher are therefore created in the vineyards and are the result of the subtle but dynamic relationship that unites the vine, the terroir, and the vintage. In the cellar therefore there is minimal activity. At harvest each varietal is harvested separately and each bunch is picked by hand. The grapes are then carefully sorted – always manually – and only the best grapes are kept. Each cuvee is then gently pressed for up to 16 hours. After the press, the juices are lightly racked at cold temperatures for 12 hours. They are then transferred to barrels or stainless steel tanks where the fermentation starts naturally. Neither sugar nor enzymes nor yeast or any other additive is injected. Scrupulous perfectionists and diligently respectful of the guidelines of biodynamics, Barmès Buecher rejects any artificial substance or synthetic product whether in the cellar or in the vineyards.

Tabel 04

Genevieve BARMES
DOMAINE BARMES BUECHER

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Email: info@barmes-buecher.com – Site: www.barmes-buecher.com

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. They have 15 hectares with Pinot Noir (85 %), Chardonnay (10 %), and a total of 5 % of Pinot Blanc, Pinot Gris and Pinot Meunier. Average annual production: 200,000 bottles with the purchase of biodynamic grapes from 2 winegrowers. 165,000 bottles sold in 2015 (50 % of which for export). 1,000,000 bottles in stock in 2016.

1895-1995: The Centenary jubilee of the vineyard Fleury.

Emile Fleury was the first in the area after phylloxera to replant his vineyards with grafted Pinot vines.

1929-2009: 80 years of the Fleury house.

In 1929, his son Robert became one of the first récoltants-manipulants in the Aube.

1989-2014: 25 years biodynamics

Robert's son Jean-Pierre, the current

owner, took 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. In 1989, he became the first biodynamic Champagne producer.

2009-2013: the fourth generation is now working beside Jean-Pierre: Jean Sebastien initiated the maturing of all wines in huge 6.000 L oak barrels before bottling and introduced again the ploughing of some plots by a horse.

He created the 1st cuvee without added sulfite: "Sonate N°9".

Morgane opened in March 2009 in Paris "Ma Cave Fleury", a champagne and organic wines shop. Moreover, she attends tastings or wine fairs in France as well as all over the world.

Benoit also joins the family estate after 3 years of experience in other estates. He takes care of the vines and continues the researches to improve the soil biology.

Tabel 05

Famille FLEURY
CHAMPAGNE FLEURY

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E-mail: champagne@champagne-fleury.fr

Do you look for well balanced Champagnes, where full expression of terroir and authenticity is the result of life? You're at the right place. You found out an estate where we believe life is the key of terroir expression. We also believe life builds our wines during vinifications and élevage.

You also found growers increasing, day after day, their consciousness of life, learning at any time how they can help life to give the best of her. This is the reason why you're connecting now to the Champagne domain creating new methods to make organic and biodynamic farming more powerful. You also discovered the Champagne winegrowers who created a special way to get successful natural vinifications, where nothing is added in the wine.

Do you want more ? Since 2013, we learn how to accompany our vineyard without any spraying on it, because we believe that a healthy vineyard shows the best expression of terroir and grape variety.

In our Champagnes you'll find more than 20 years of hard work. The 10 first years were

dedicated in understanding our terroirs of Marne Valley, in order to provide wines with freshness, elegance, and minerality. The next decade was dedicated in guiding life during vinifications to yield great wines speaking to human body.

You'll get unexpected Champagnes with us !

These Champagnes may change your idea of what is a great Champagne !

Your are in human-size estate of 7 Ha in Champagne, 60% planted in Pinot Meunier, 20% Chardonnay and 20% Pinot Noir. The vines are cultivated bio-dynamically, mostly plowed by horse.

You can connect to Champagnes where we taste the grapes to make sure about their maturity, balance, minerality and freshness. You are invited to taste the result when natural vinifications are driven to let the grape-tasting sensation be in each bottle produced here. Long aging on yeast is the other key to get every bottle Brut Nature or Extra-Brut perfectly balanced and precisely expressive.

Wanna try?

Tabel 06

Franck PASCAL
CHAMPAGNE FRANCK PASCAL
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Benoit Marguet is the 5th generation and farms 8 hectares certified organic in 2012 and bio-dynamic in 2013 with Demeter.

The majority of vineyards are located in Ambonnay (7.3 hectares) and the remaining 0.7 hectares is in Bouzy , 2 grands crus villages in the south of Reims.

The vines are very old.

Benoit uses herbal plants and essential oils to use very little copper and sulphur . "Infusions and decoctions are used for each treatment, we feel so well about preparing these, it's very interesting and the whole team participate from picking the plants to spraying ..."

The estate philosophy is to work with wine as a natural healing medicine. Using a global holistic approach, he says "it means each natural part, (mineral, vegetal and animal), are interconnected in a much more complex way than we can expect. They communicate to each other through magnetite and silicium but not only."

My work is to consider the divine is in every parts and respect the harmonies, consciously, in order to transfer the vital energies to the sacred Champagne.

For these reasons, the 8 hectares are entirely ploughed with 2 horses Titan and Urban since 2010. This is unique in Champagne region. Their presence inherently restores balance to the vineyards.

A natural farming leads to a natural winemaking in the cellars. Before harvest Benoit informs the grapes in the vineyard as to what they are about to undergo. Once picked they are gently pressed in a traditional 4.000kg coquard press, the juice is allowed to settle for 18-20 hours before it is transferred into barrels.

All transfers are gravity fed, to allow for the most natural flow and the conservation of energy.

The fermentations (first and malolactic) happen spontaneously, using the natural yeasts still present in the must. The wines remain on their lees without racking until bottling.

Always in a very positive working attitude, Benoit informs the wine as to what the following steps will be and sulphur is used in the most sparingly way if at all. Each bottling or disgorgement occurs in line with the cycles of the moon.

The new Champagnes are non vintage SHAMAN to replace Elements, as well as numerous single crus and single vineyards, all vintage and sugar free.

The Prestige SAPIENCE is more than Champagne taste wise, like a serenity and deep heart, vibrating presence . it is the first certified organic Champagne in the premium category.

Tabel 07

CHAMPAGNE MARGUET
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Coulée de Serrant

La Coulée de Serrant which was planted with vines by Cistercian monks as early as 1130 A.D. (875 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.

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 with some botrytis.

In the cellar, 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.

Biodynamic since 1980. Demeter certification 1984. Ecocert certification 1987

AOC Coulée de Serrant, Savennières, Roche aux Moines

Biodynamic vineyard since 1980

Quality charter level 3

- Les Vieux Clos AOC Savennieres
- Clos de la Bergerie AOC Roche aux Moines
- Coulée de Serrant AOC Coulée de Serrant

Tabel 08

Nicolas JOLY
COULÉE DE SERRANT

Château de la Roche aux Moines – 49170 Savennières

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Domaine de l'Écu

25 hectares of vines on the hillsides of Brittany – Loire Valley

At a time when modern oenology triumphs, we often have a tendency to forget that a great wine is conceived above all, with the vine: ploughing of the ground, output control, canopy management, manual grape harvesting and respect of the biotope. Ahead of its time, Le Domaine de l'Écu has been certified as an organic agriculturist since 1975 and certified in Biodynamics since 1988 (Demeter) for the whole of its 25 hectares. In addition, we have renounced all artificial technology in our cellars to break with the movement of standardisation of wines and preserve the bond linking each one of our vats to a particular soil and a particular vintage.

16 hectares of which are planted with Melon de Bourgogne, 1 hectare with Folle Blanche, 1 hectare with Chenin, 2 hectares with Chardonnay and 3 hectares with Cabernet Franc and 2 hectares with Pinot Noir for Red wine.

We produce Muscadet and more than 15 cuvees (table wine) from varied soils: Gneiss, Orthogneiss and Granite.

The winery is also focused on Amphora's aging and long skin maceration with more than 25000 bottles produced every year.

No sulfur added, no fake, no make up!

Certified organic and biodynamic by Demeter, Biodyvin, Ecocert

Tabel 09

Frédéric NIGER VAN HERCK VIGNERON
DOMAINE DE L'ÉCU

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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.

Tabel 10

Thierry MICHON
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Domaine les Chesnaies

Our vineyard was created in 1987. We've been farming 17 ha in organic farming for 10 years on the appellation Chinon. Since 2005, we have tried a new way of farming: the biodynamie. It's the best farming system to have harmony between the plant, its soil and its environment. The vineyard is naturally protected and fed with home-made compost, and biodynamic herbal infusion.

In autumn, grapes are always picked by hand. In the winery, the fermentation is natural and we don't add yeast or chemical products. Maturing is adapted to the different soils.

Each type of soils products a typical red

wine (from Cabernet franc grapes only):

- Sand and gravel in the plain: cuvées Terrasses and Graves, fruity wines to be drink young.
- Clayey and flint soils on the top of the hillside: the cuvée Les Perruches, with the taste of "terroir".
- Chalky soils: the cuvée Danaé and Marie (old vines). After a long maturing in oak barrels, this soil products delicate and powerful wine to be kept.

We farm 2 ha of Chenin white grapes on chalky soils. Grape is picked with a good ripeness and products delicate and rich
Chinon blanc: cuvee Rochette, Chesnaies and Antoine

Tabel 11

Pascal LAMBERT
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Domaine Juchepie

The estate has been created in 1986 and consists actually of 8 ha, planted with Chenin Blanc. It is situated on slopes that are exposed south-south west, all within the Coteaux-du-Layon-Faye area. The average age of the vines is about 40 years, the eldest dating back to 1911. They grow on two different "terroirs": "Les Churelles", consisting of rhyolite on a carbonaceous layer, and "Les Quarts" of grey-green and purple slate, and phtanite, covered with a thin clay-layer of 20 to 40 cm. The vineyard is cultivated with organic methods since 1994 (certified since 1999) and in biodynamics since 2007 (certified BIODYVIN).

The average yield is 30hl/ha for the dry wines, using only grapes at top-maturity, without any botrytis. For the noble-sweets this is 10 hl/ha, using very concentrated grapes, mostly with a maximum of "botrytis cinerea". The harvest, gathered in small cases, is of course handpicked, usually in 6 to 8 passages. Then we press them very slowly in small basket-presses for about 24 hours.

Fermentation takes place in oak barrels without addition of any sugar nor yeast. The dry wines are bread on their lees for 12 months, the noble-sweets for about 18 months, the "Passion" and "Quintessence" on at least 50 % new oak.

Tabel 12

Eddy et Mileine OOSTERLINK
DOMAINE DE JUCHEPIE
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Domaine la Paonnerie

On a hillside, between the Loire and the sun, grow the vineyards of Paonnerie: The Oldest, profoundly anchored in the microphone granite of St Herblon and the schist of Ancenis.

The youngest, which spin their path(way) under eruptive rocks and pudding of Ingrandes. The oceanic sea sprays become blurred there and the From Anjou climatic influences become clearer. Of course Bio, then Biodynamie, aromatherapy, isothérapie and manures.

Our Purpose: that the vineyard is not susceptible any more in the diseases, that the life of the vineyard is maximal, with animal presences.

All our grape harvests are manual for the respect for the vineyard(vine) and for the grape.

All the yeasts are native, no sulfur or something else to the wine making. Of course, a breeding to take advantage of some dregs (the mother of the wine).

Bottlings with or without sulfur (suffer from volcanic origin), corks of natural cork, stemming from long-lasting forests, paraffined in the organic beeswax.

We print our freedom in the vineyard and in the storeroom so that the beverage speaks to us, moves us.

Tabel 13

Jacques CARROGET
DOMAINE LA PAONNERIE
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lapaonnerie@yahoo.fr

The vines which we cultivate in Biological Agriculture and Biodynamie extend on 55 ha and are planted out of Chenin type of vine for the white, Frank Cabernet and Groslot for the reds and in Groslot, frank Cabernet and cabernet sauvignon for the rosy ones. The wines which we propose owe their variety with the various exposures and nature of ground which composes it: gray and green schists, phthanite, quartz, cockled shelly sand, sands, peastones.

The vineyard is amended with manure of farm perforated, plowed and enherbé. The anti-mildew treatments are carried out starting from infusions of plants, copper and sulphur. The cultivation methods take part in the enrichment of fauna and the flora, necessary to the biodiversity for a good balance of the vine (hedges, thickets, low walls). The majority of our wines have between 6 and 12 months of breeding out of barrels of oak and tanks. The red and white wines dryness without added sulphur, neither filtered, nor are stuck. The wines owe their richnesses with the various exposures and natures of the ground.

Our various products are certified DEMETER and AB: Beyond the Biological culture, natural work without pesticides, artificial fertiliser, nor insecticides, the Biodynamique culture is a global solution

which works on the valorization of the ground and the plant in their natural environment

A.O.C. white:

- Anjou blanc La Varenne de Combre
- Anjou blanc la Varenne du Poirier
- Musémé (ancestral method)

White sweet A O C:

- Coteaux du Layon Le Pont Martin
- Bonnezeaux Malabé

Red A O C:

- Anjou L'Aubinaie
- Anjou Villages L' Ancrie and Les Cocainelles

Rosé A O C:

- Cabernet d'Anjou La Noue
- Vin de France white
- Pine' eau de la Loire

Bulle Nature white and rosé (ancestral method)

Vin de France red:

- 100% groslot
- Cabernet breton

Vin de France rosé:

- 100% groslot

Tabel 14

Laurence, Dominique et Jean François VAILLANT
DOMAINE LES GRANDES VIGNES
La Roche Aubry, Thouarcé
49380 BELLEVIGNE-EN-LAYON

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“La Roche en Loire” is a gentilhommiere built in the 16 th century, typical of the Loire valley chateau style. The total property are almost 40 ha in one piece of land composed of clay and flint stones red and brown. We grow several cultures around the vines to increase the biodiversity.

Our vineyard is planted with 6 ha of vine, mainly Chenin 4 ha, 0.5 Cabernet Franc 0.5 Cot (Malbec) and 1 ha of Grolleau de Cinq Mars (typical local variety) we followed the Bio dynamic method since 2001. Certified By Ecocert, Renaissance des Terroirs and Biodyvin.

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 the pruning up to the harvest. We practice a early disbudding.

Everything is done to bring the grapes to a nice maturity. We harvest manually and practice soft vinification, no yeast, no chaptalization, few sulphite, nothing else than the must.

In our mind, the wine must reflect its origin, soil and vintage.

Here are the wines to taste:

White:

- Chenin 2014 Cuvée Colette 7000 Bottles done in September 2015
- Chenin 2011 Cuvée Outreblanc 800 Bottles done in September 2015

Red:

- Cuvée Trio 2013 (Malbec + Cabernet Franc + Grolleau) 1000 Bottles done in April 2014
- Cuvée Trio 2014 (Malbec + Cabernet Franc + Grolleau) 5000 Bottles done in March 2016
- Rouge de Grolleau 2015 1500 Bottles done in March 2016

Rosé:

- Rosé de Grolleau 2015 1500 Bottles done in March 2016

Sparkling:

- Chenin 2014 Extra Brut 5000 Bottles done in September 2015

Tabel 15

Louis Jean and Florence SYLVOS
Château de la Roche en Loire
F 37190 CHEILLE

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The Domaine Philippe Gilbert is a family estate located in the heart of the terroir of the Menetou Salon appellation. Wines from the property are the genuine expression of the clay-limestone lands of the appellation. We respect their typicity by proposing two different cuvées:

The cuvée Domaine, white and red and rosé, more traditional, gives distinguished wines by their freshness and balance.

The cuvée Les Renardières, in white and red, made in casks from the oldest vines of the Domaine, offers complex and powerful wines.

Choosing biodynamics

Instigated in 2006 on the whole 67-acre property, the biodynamic agriculture approach enabled us to take a fresh new look at the vineyard.

Biodynamics adapted to wine-making is the result of researches carried out from the

Agriculture Lectures, a conference cycle given by the Austrian thinker Rudolf Steiner in 1924, in which he postulates the spiritual dimension of food, whether solid or liquid.

Practically, it comes down to valuing the soil and the plants with preparations made from vegetable, animal or mineral matter taking into account the influence of planetary rhythms.

Ploughing complements this process: it provides the soil with the oxygenation needed and allows the roots, real spine of the vines, to go down deeply in every layers of the land. These healthy and deep roots provide the grapes with the freshness, complexity and strength they need to make sound, precise, persistent and harmonious wines.

Biodynamics is not an end in itself. It is both an inspiration and a framework which allow us to get closer to our purpose: producing wines which generously reflect the rich and alive terroirs of our appellation.

Tabel 16

Domaine GILBERT Philippe
Les Faucards
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Our family domaine was founded in the early XIX th century in the village of Volnay. Today, the domaine is comprised of ten hectares divided into regional, village and premier cru appellations. We produce red wines such as Bourgogne Passetoutgrain, Bourgogne Pinot Noir, Volnay, Volnay premier cru and Beaune premier cru. The white wines are Bourgogne Aligoté and Meursault.

We cultivate our vineyards with the utmost respect for the terroir: that is one of the pillars of our job as a vigneron. In the thirties, Henri Lafarge applied this philosophy and convinced of his wines' quality, bottled and sold the 1934 vintage. For over 30 years, we have been bottling and selling our entire production in bottle. During the 1960's and the 1970's, Michel,

inspired by the same philosophy, resisted overfertilization and the use of pesticides. This approach enhanced the health of the vines, the expression of the terroir and the quality of the wines. Today, Frederic, with the same passion and commitment to family tradition, treats the vineyards with the same respect. All vines in need of replacement are grafts from the existing old vines of the domaine. In 1997, taking this a step further, he began using biodynamic methods in a small parcel.

Due to successful results, the entire domaine has been biodynamic from 2000. Biodynamics is the natural progression of the domaine's philosophy. We are convinced that it is the right way to create and improve harmony between soil, vineyard and human beings.

Tabel 17

Frédéric LAFARGE
DOMAINE MICHEL LAFARGE
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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 SO2 is carefull and adapted to each particular wine. The white wines: alcoholic fermentation and maturing, over a period of 12 to 15 months happens in small burgundian 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 thoughtfull proportion of new oak is used as to not mask the primary characteristics of the fruit and to respect each terroir.

Tabel 18

Emmanuel GIBOULOT
 DOMAINE EMMANUEL GIBOULOT
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The Romans in all likelihood planted the first vines in Chablis in the first Century AD. Later on, 9th Century AD writings from the Monks of the Pontigny Abbey attest to the growth of the vineyards. In the Middle Ages, its fame increases all over Europe, where Chablis wines are served on all the royal tables. During this period, the Château de Béru is built, and the wall that still surrounds the Clos Béru is erected.

The 5 hectares of the Clos lie on the southern slope of the small Béru Valley. It culminates at 300 meters above sea level. The soil is a mix of clay and limestone, sprinkled with fossilized oyster shells that remind us that during its formation, in the Kimmeridgien era, in the Jurassic period, a warm sea used to cover the area. These 150 million years old fossils are the signature of today's most classic Chablis terroirs.

The noble Chardonnay, unique grape varietal planted in Chablis, expresses very distinctive characteristics that makes Chablis wines so different from all the other chardonnay-based Burgundy wines, such

as Montrachet or Meursault wines.

The planting density reaches 6000 vines per hectare. The pruning system is Guyot double shoot. This allows competition to take place between the plants and leads to a natural yield regulation while guarantying enough foliage to grow to provide optimal grape maturity.

Like all northern vineyards, Chablis is exposed to mildew and odium. Rather than resort to systemic pesticides that dissolve into the vine sap that feed the grapes, the Château de Béru team has chosen to adopt organic farming since 2005 and started a conversion to biodynamy in 2011.

It requires a careful observation of symptoms in the parcels, the parsimonious use of natural elements, such as sulphur, natural plants to protect the vineyard and increase its natural defences.

First initiated in the Clos Béru, the biodynamic farming techniques are progressively extended to the entire domain vineyards.

Tabel 19

Athénais DE BERU
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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 (25 acres) in the villages of MEURSAULT MONTHELIE, POMMARD, and PULIGNY-MONTRACHET, and produces the following appellations:

BOURGOGNE ALIGOTE, BOURGOGNE "Chardonnay", MEURSAULT, MEURSAULT "Les Terres Blanches", 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 biodynamically since 1997, natural progression after five years of organic production (Biodyvin and Ecocert certificate).

Domaine Pierre MOREY wines are distributed exclusively by the MOREY-BLANC company, a small, family-run marketing company, which select and buy harvests to vinify them with the same knowledge.

Tabel 20

Anne et Pierre MOREY
DOMAINE PIERRE MOREY
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Domaine Rateau

We created our domaine in 1979 with family vineyards planted on 8ha with a full range of red and white wines from Beaune.

To improve our wine's quality, we have been working on an organic basis and in respect of the environment for the last 35 years. The domaine is certified organic. Our biodynamic approach allows us to offer opened wines, very typical and all with their own personality

The vineyards: On the old one we do a

short pruning. The yields are voluntarily limited.

Harvest: the harvest is done by hand, picking only the fully ripened grapes.

Traditional wine making. Alcoholic fermentation and maturing happen within oaks barrels from 8 to 12 months for the white one and from 8 to 18 months for the red one. All are bottled at the domaine.

Organically grown and biodynamic approach: ECOCERT certificate.

Tabel 21

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Domaine Roland Pignard

Our small family estate is in Villié-Morgon, in the hearth of the Beaujolais cru area, 50 kms north of Lyon. Our 4,5 hectares (11 acres) of vines are shared between 3 appellation areas, meaning we can bring you MORGON, REGNIE and BEAUJOLAIS-VILLAGES.

We do every stage of the work here ourselves, from tending the vines, up to bottling and sales. Work in the vineyards is our priority because the care given to get grapes at peak ripeness is a determining factor in the end of the wine. Life in the soil is essential. The vines' roots delve down deeper, they draw up more the terroir's characteristics. Biodynamic agriculture takes the influence of the surrounding cosmos into account. We apply specific preparations, guided by the lunar calendar, these include plant "teas" (horsetail herb,

stinging nettle, yarrow and willow) as a complement to sulphur and low doses of copper. These cell help to re-establish, activate life in the soil, reinforce plant resistance and support natural cycles.

The average yield per hectare varies from to 20 to 35 hectolitres. Manual harvesting and strict sorting if necessary means that we can bring bunches that remain whole until pressing to the vatroom. Indigenous yeasts set off fermentation spontaneously. No sulphur is added during vinification.

Light filtering over diatomaceous earth is carried out depending the cuvee. 15 mg/ liter of sulfur are added for the bottled.

Our wines aren't fined, meaning there may be a light deposit in the bottle. This is the guarantee of a natural and authentic terroir wine and has no effect on the quality

Tabel 22

Joelle et Roland PIGNARD
DOMAINE ROLAND PIGNARD
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Site: www.rolandpignard.fr

Domaine du Crêt de Bine

Backed to a 400 meters altitude hill, hence its name «Crêt », the domain is located at the South entrance of the Beaujolais vineyard.

“Le Domaine du Crêt de Bine” is a 7 hectares family owned domain grown in Organic and biodynamic mode of culture. Our vines are between 20 and 40 years old. Our organic and biodynamic mode of culture respecting soil and vines as well as their respective natural cycle enables soil's plain and authentic expression.

Our history: In Autumn 2008, Marie-Thérèse et François SUBRIN decided to go for a radical change: moving to Organic and

Biodynamic agriculture. Covering a surface willingly limited to 6 hectares of Gamay, they developed an approach dedicated to «vin de garde » (5 years) enabling full expression of the mineral character of their granitic soil. In complement, a 1 hectare surface planted with Chardonnay produces extremely typical White Beaujolais wine.

After 3 years of conversion, the 2012 “Millésime” gets organic certified. In 2013, new step, the whole Domain is DEMETER certified, rewarding 5 years of passionate work in Biodynamic.

Grapes variety: black white juice Gamay ,Beaujolais

Tabel 23

François SUBRIN
DOMAINE CRÊT DE BINE
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Domaine Les Enfants Sauvages

Finally a feast of friends!

In the beginning there is hard work but coloured an deep. The only solution is amazing.

Cultivating the landscape in a organic -dynamic way, it sounds philosophical, but this philosophy is simple and old. It's a feeling of responsibility, for what ever!!

Let's have a little try!

Since 2001 we cultivate about 10 ha of vinyard in the middle of the "garrigue". We believe in the traditional grape varieties of the Roussillon: Carignan and Grenache noir for the red wines, Grenach blanc, Grenache gris and Maccabeu for the white wine and Muscat for the sweet wine.

Tabel 24

Nikolaus & Carolin BANTLIN
DOMAINE LES ENFANTS SAUVAGES
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www.les-enfants-sauvages.com

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 15 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 17 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...

AOP Banyuls, AOP Banyuls Grand Cru et AOP Collioure

Biodynamic vineyard since 1997

Quality charter level 3-

Tabel 25

Jean-François DEU
DOMAINE DU TRAGINER
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The Zelige-Caravent adventure begins in 1999 on three hectares of vineyards in a small village in the Languedoc at the foot of the Cevennes.

This is a southern landscape of scrubland. The geological origin of the soil is Jurassic. The period of glaciation has fragmented the hard limestone reliefs into small chips. The soil is poor and very deep, up to 5 or 7 meters, allowing roots to penetrate.

Today the domaine has 15 hectares on 25 different plots that offer a wide range of typical Languedoc grape varieties: Aramon, Alicante, Cinsault, Carignan, Grenache, Mourvèdre and Syrah.

Old olive trees, dry stone walls and woods mark old vines and dense plantings of 8,000 vines / hectare.

Get up! Get on up! Get on the scene!

I, Marie, woman and loving mother artist and winemaker, will say that we made the choice to love, resulting in this adventure for our family.

Passion is our single engine, the firmness

of our convictions and the requirement at any moment are our best assets.

The intimacy with the land is one of the most important things for us, we prune the vineyards ourselves, we plow and make all preparations and treatments to achieve a particular report, staff, with the stocks, a clear vision each of the vineyards. Its state, its needs.

Ongoing research and questioning, sometimes destabilizing, a constructivist approach, drive us forward towards a constant evolution.

The experiment, as in an artistic work, which also involves risk takings, artistic hand of our personalities motivates much the way we do and make our choices.

An illustration in the cellar, where the assemblies change every year. There is no recipe reproduced. A sobriety of means, almost monastic rule in the cellar:

Harvest exclusively by hand, only indigenous yeasts, manual press ratchet, no input except sulfur dioxide always less than or equal to 30 mg / liter.

Quality charter level 3

Tabel 26

Luc Marie MICHEL
ZELIGE CARAVENT
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Vignoble REVEILLE in the Roussillon area encompasses 8,6 ha of cool terroirs, in the upper Vallée de l'Agly.

The Estaste starts with old carignan planted on 1900. Other carignan, grenache, syrah and macabeu was acquired for the particularities of their soils and expositions. The youngest vines, the grenache gris are just planted in 2014.

Soils, mostly gneiss and granite, hot and dry, the principal north wind «la tramontane», give conditions which induce specific interventions and low yeald

The domaine adheres from the begining to organic and biodynamic practices. In addition to working the vineyards as a whole, we work each vine by hand to give it the care it needs.

Domaine REVEILLE proposes south wines, made with a full ripeness. Soft vinification "sur mesure", which follow the particularities of each millésime, no intrans. Wines are aged in ciment tanks between 9 to 18 months depending the evolution, the tenderness, our feeling.

Every year cuvées impose themselves by their freshness and their Méditerranéan

characters in mono-cépages (IGP côtes catalanes) and assemblage (AOP côte du Roussillon)

We propose the following cuvées:

WHITE SPIRIT:

- a mineral white, made with 100% macabeu on the clay and silex of Caudies de Fenouillet

HERBES FOLLES:

- a unique rosé, 100% cabernet sauvignon, this micro-cuvée of about 1000 bottles, is made as a white wine with the greatest of care.

The domaine mostly produces high quality red wines.

FRANC TIREUR:

- The 100% old carignan from Cassagnes, 62 and 115 years old, on gneiss.

ULTRA VIOLET:

- The 100% young syrah from Rodes, 15 years old, on the high-altitude granite.

PEAU ROUGE (or ELAN):

- the great assemblage. Our blend of mature carignan grenache and syrah on gneiss

Tabel 27

France CRISPEELS
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Domaine de l'Horizon

The young Domaine (established in 2006 by Thomas Teibert) is situated on the hillside of Calce/Roussillon (Northern Catalogne) overlooking the Mediterranean Sea – whence the name Horizon.

The estate owns 17 ha of mainly old vines (average age over 70 years). We cultivate (in bio-dynamic – certified) only the indigenous varieties: Carignan, Grenache Noir (red) and Macabeu, Grenache Gris

(white). With tiny yields (about 12 to 20 hl/ha) there are six wines being produced: a fruity red named Mar I Muntanya, L'Esprit de l'Horizon Blanc et Rouge and from the eldest vineyards Horizon Blanc Horizon Rosé and Horizon Rouge. Vinification is done as well in a very natural way and the wines age in demi-muid and foudre of Stockinger. The wines are expressive, vibrant and elegant with aging potential.

Tabel 28

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DOMAINE DE L'HORIZON
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Domaine Les Promesses de la terre

Our vineyard is located in the Corbières region, on the slopes of the village of Lagrasse at Chateau St Auriol. On March 2011, we took over this domaine which is gradually transforming into a farming school, dedicated to biodynamic agriculture.

7 hectares of vines, olive groves, and a flock of sheep gradually take their place among 200 hectares of scrubland. Our vineyards are divided into six blocks, staggered from 230 to 300 meters in altitude. Our soils are composed of siliceous calcareous Limestone sediments, with more or less clay. The typical flora here is composed of thyme, rosemary, lavender, and buplèvre, but also, thanks to the silica sands, arbutus trees and heather that grows there.

This great Terroir and the relatively cool climate participate with the exceptional flora to give our wines unique aromas.

The Syrah, the Grenache and Carignan give 6 ha of fruity reds with spicy aromas.

Marsanne and Roussanne thrive on 1 ha to offer mineral wines with aromas of the flowery garrigue. Our wines are made with natural indigenous yeasts. The harvests are manual, with sorting in the vineyard.

The reds are cold macerated for a few days and then fermented in tanks with daily pump overs. The length time the wine is aged in barrels is dependent on the vintage. This enhances the finesse of the tannins.

The Whites are pressed directly and fermented in barrels.

Rosé is also made by direct pressing of the Sirah grape, which gives an intense colour.

LES PROMESSES DE LA TERRE embodies a double ambition: to offer you the best wine, and train professionals in biodynamic viticulture!

Tabel 29

Bruno WEILLER
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Domaine Les Fouques

The Domaine les Fouques is situated on the French Riviera, near Hyères in front of the Porquerolles Island, on the first spurs of the “Massif des Maures”.

All of the 45-acre vineyard is classified Côtes de Provence AOC and is planted with Cinsault and Syrah for the fresh and fruity Rosé Wines and with Syrah-Grenache

which provides the Red Wines with strength and suppleness.

The farming-method is organic (biodynamic-system) so that the wines are very natural and typical.

It is also possible to spend a quiet and pleasant holiday on the farm in three “gîtes”.

Tabel 30

Yves GROS
DOMAINE DES FOUQUES
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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 cosmoteluric 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!

The Domaine Viret winery has been the First French Amphora producer (2005).

- Coudée d'or 2014 Vin de France white
- Renaissance 2013 Vin de France red
- Maréotis 2011 select parcel grenache Syrah Vin de France red
- Colonnades 2011 select parcel old vines grenache Mourvedre red Vin de France
- Dolia Paradis Ambré 2014 (Amphora Wine) Vin de France White
- Dolia Paradis red 2012 (amphora Wines) Vin de France

Certified organic (bureau veritas) and Demeter

Tabel 31

Philippe VIRET
DOMAINE VIRET EARL CLOS DU PARADIS
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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 granites 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 1070 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 produce the most natural wines, expressing the best possible, the strong and typical minerality of our terroir.

- AOC Cornas, Côtes du Rhône

Organic vineyard since 2000, Biodynamic vineyard since 2001

Quality charter level 3

Tabel 32-33

Matthieu BARRET
DOMAINE DU COULET
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Domaine de Villeneuve

Located in the north of the Appellation Villeneuve is at the "crossroad" of several very ancient geological evolution 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 Pâpe. 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 25 hectolitres per hectare i.e. less than 30000 bottles per vinetage. 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 an "all technological 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 tiles.

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%.

Tabel 32-33

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Domaine les Bruyeres

In 2000, David Reynaud joined his mother Marceline, on the family estate. The family is now in its fourth generation of wine growers. The 44 acres of vines are dedicated mainly to the Crozes-Hermitage appellation using the syrah, marsanne, roussanne and viognier grape varieties. The vineyard is under organic management and the grape harvest is manual. The wine

making process is completed by gravity to produce the best results for the wine. The wine is produced in organic and biodynamic farming. All this art of winemaking takes place in a brand new cellar, built in 2003. Once achieved the resulting nectar can be enjoyed in the tasting room with its monastic accent and stamped with a touch of serenity and plenty of conviviality.

[Quality charter level 2](#)

Tabel 32-33

David REYNAUD
DOMAINE LES BRUYERES
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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.

Our main production is reds on Vacqueyras and Gigondas Appellations, and we also produce White and Rosé in Vacqueyras.

All our wines are vegan certified

Tabel 34

Christine et Eric SAUREL
MONTIRIUS SARL
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Do not seek in our wines the expression of a grape variety, but rather that of a place. We are working in first place on revealing the genius of the place. Biodynamics seems to us being a fundamental means to achieve this aim.

By respecting biodiversity, using medicinal plants, understanding grounds and their evolutions, respecting soil architecture, we encourage the vine to express itself in an environment close to its original environment, the forest system, with its swarming of lives, its ground perpetually renewed, its diversity of flora and fauna.

In our cellar, we try to preserve the subtle balance of our grapes, work is done carefully, very slowly, at the rhythm of each wine, each barrel. (No modern technology applied in the cellar, no “make-up...”)

Listening, paying attention and questioning is guiding us on our way to perfection.

Technical details:

South West vine region, vineyard of slopes

Gravelly soil with clays and lime

Merlot, Cabernet Frank, Cabernet Sauvignon and Sauvignon Blanc.

Producing 20 to 28 Hl/Ha

Manually harvested and pre-sorted in small cages, then sorted again on sorting table.

Stainless steel macerations tanks for Pech, Truncated oak barrels for Badinerie

Long ageing (approximately 2 years) without use of sulphur in oak barrels for Pech, ½ Muids barrels for Badinerie

Bottling without filtration or clarification.

Tabel 35

Magalie TISSOT – Ludovic Bonnelle
DOMAINE DU PECH
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pechtis@orange.fr

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

The harvest is done manually. No yeasting or chaptalization is used. “Barthélemy”, “Retour des îles”, “Rose Marie”, “Blaise-Albert” and “Marie-Cécile” wines are raised by stirring without addition of sulphites.

Raising in large casks and oak barrels. Bottling is done without filtering and with great care halfway into a waning moon.

Area: 51 hectares located on the same rock plateau

Type of soil: clay-silt with clay-limestone substrate

Type of grapes: Red: 85% Merlot, 7% Cabernet Sauvignon, 6% Cabernet Franc, 1% Malbec, 1% Carménère

White: 100% Semillon

Rosé: 100% Merlot

Average age of vineyard: 50years

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:

- Emilien 160 000 bottles / year
- Barthélemy: 16 000 bottles / year
- Retour des îles: 2 000 bottles / year
- Marie-Cécile: 3 700 bottles / year
- Rose-Marie: 1 200 bottles / year
- Marie-Elisa: 400 bottles / year
- Blaise-Albert: 400 bottles / year

Bio-dynamic and organic method.

Tabel 36

Jean Pierre et Pascal AMOREAU
CHÂTEAU LE PUY
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Château La Grolet - Château Peybonhomme

The family Hubert is owner of Chateau Pey-Bonhomme-les-Tours in the Côtes de Blaye and Chateau La Grolet in the Côtes de Bourg. These lovely wines are delicious and affordable examples of the benefits of bio-dynamic farming. A careful, natural winemaking, in conjunction with a dedication to Bio-dynamic farming, has brought a wonderful purity and complexity to the wines. Pey-Bonhomme and la Grolet offer lovely, distinctive fruit and mineral flavors specific to their terroir.

Chateau La Grolet - Cotes De Bourg/[Bordeaux

70% Merlot and 30% Cabernet-Sauvignon-
The vines grow on the scarp slopes fully exposed to the south on claygravel soil. When young, the wine reveals aromas of red fruit. After being kept for 5 years, aromas of leather and cocoa are associated with the red fruits which are still present. The tannins become more silky, and the wine reveals all its complexity. La Grolet belongs to Côtes de Bourg wines, and there is a definite tannic background, but professionals' comments are unanimous: La Grolet reveals a subtlety which is rarely seen in wines from this appellation. Could it be the effect of the influential Biodynamism of the great wine-producing regions giving this particular quality to this wine?

Chateau Pey-Bonhomme-Les-Tours-Blaye-Côtes De Bordeaux

Successive plowing of the clay-rich soil with highly chalky subsoil which is characteristic of Peybonhomme enables the vines to be deeply embedded so as to convey their exceptional soil. This union of planting and soil defines the unique nature of Pey-Bonhomme. After very gentle vinification without chaptalization and fermentation achieved with native yeasts, the wine can preserve the original fruit: the dominance of red fruits combined with spicy notes; a highly nuanced aromatic palette ensuring harmonious evolution over time.

Cuvees presented at the tasting:

- Chateau La Grolet Côtes de Bourg classic 2014
- Chateau La Grolet "without sulfites added" 2015
- Chateau La Grolet "Tête de Cuvée" 2014
- Chateau La Grolet "Cuvée Amphore Jeanne" 2014
- Les Vacances de Monsieur Merlot V.D.F. "without sulfites added" 2015
- L'Atypic de Peybonhomme V.D.F. 2015
- Quintessence de Peybonhomme 2014
- Château Pey-Bonhomme-Les-Tours Blaye Red 2014
- Château Pey-Bonhomme-Les-Tours Blaye White 2015

Tabel 37

Vignobles HUBERT
CHÂTEAUX PEYBONHOMME & LA GROLET
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"You'll find more in the forest than in the books. The trees and the rocks will teach you such things that any master will not tell you" Saint Bernard de Claivaux

Clos Puy Arnaud, (12 hectares), is located on a clay limestone plateau dominating the Dordogne valley (85 to 100 meters) in the geological continuity of the best plateau's terroir of St Emilion where are located a majority of the classified growths of the right bank of Bordeaux. This property belongs to Thierry Valette, (ex-co owner of Château Pavie 1er grand cru classé de St Emilion), since 2000. The vineyard has been cultivated organically since 2001/2002 and biodynamic since 2004/2005. The certifications (Ecocert) Label AB, Biodyvin started in 2006.

Besides our searching to understand better and better our application of Biodynamic, (Experimentation with a range of plants), we are going to introduce some bees on the vineyard. We also have been doing a géobiological evaluation of the property and we are working on the introduction of energetical links.

Our goal is to produce fine and balanced wines that are delivering a vibration quality in the fruit and minerality. These wine are elaborated in order to be drink with meals. We are trying to combine the approach of Burgundy in the expression of the plot and winemaking, (pigeage by hand in small wooden vats), and the Bordeaux tradition of blending and aging in barrels. Annual production between 25.000 and 35.000 thousand bottles.

Tabel 38

Thierry VALETTE
CLOS DU PUY ARNAUD
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Colombaia

Colombaia is a 4 hectares vineyard south west exposed, rounded by the house and the cave. The soil is clay/calcar full of fossils shells.

Dante and Helena work the vineyard as a big garden, the biodynamic method allowed them to work in active perception, following the rhythm of nature, helping the vine to reach in the earth the mineral elements of the soil, and through the light the essence and freshness of the grapes.

The activity in the cave is held in full respect of the fruit keeping intervention as little as possible, acting softly and sensitively.

The fermentation is spontaneous with natural grape's yeasts, working strictly in respect of the vintage. The extraction process is slow and careful, keeping

the vital cycles of fermentation, without clarifying, filtering or stabilizing. The unique SO2 added is a tiny dose at the bottling if necessary. Our final product from the old vineyard is Colombaia IGT a unique wine, that represent our territory and vintage, (different colour label for each vintage as a truly reflection of the season of each year), a white wine Bianco Toscano IGT made with Trebbiano and Malvasia grapes, and from the youngest vineyard the red wine VIGNA NUOVA. From 2005, a very limited production from our grapes of Sparkling Rosè, (Sangiovese 100%), and White, (Trebbiano/Malvasia), "Methode Ancestral" a unique fermentation ending in bottle degorged manually with no added sulphite.

Certified Organic Suolo e Salute from 1999 and Certify Demeter from 2007.

Tabel 39

Dante Lomazzi
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Az Agr Campinuovi

The Campinuovi winery can be found fifteen kilometres to the south of Montalcino, near Cinigiano, on the hills that from Monte Amiata lead to the plains of Maremma.

This young winery was founded in 2000 after a long search, as the owners were looking for a soil that had the right altitude, exposure, winnowing and geological composition. Once they found it they began to produce an organic wine of high quality. The winery is certified as organic since 2000 and since 2006 it works with biodynamics methods.

The vinegrower, Daniele and Nadia, take particularly care in the management of

the vineyards, the grapes are accurately chosen and the wine-making is naturally conducted in oak vats. After the fermentation the aging of wine happens in 20 HI oak barrel.

The bottled wine refine in cellar at least 3 months before commercialisation.

The production:

- DOC Montecucco Rosso;
- DOC Montecucco Sangiovese;
- DOC Montecucco Sangiovese Riserva;
- IGT "Sorie" Ansonica (late harvest).

Organic vineyard since 2000 – Biodynamic vineyard since 2006

Quality charter level 3

Tabel 40

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Casa Wallace

Casa Wallace spans an area of fourteen hectares in a small valley just outside the town of Cremolino in lower Piedmont, a region in Northern Italy. We have been using Biodynamic Viticulture methods since 2003 on all six hectares of vines. All vines have Southern exposure and grow on prime land. Our vineyards produce traditional Monferrato wines such as Dolcetto and Monferrato Rosso. We also produce one hectare Sauvignon Blanc, which is a full-bodied, structured, white wine. We use Merlot and Cabernet, grown on one hectare, in our Casa Wallace Monferrato Rosso blend made with Dolcetto.

The farmhouse, (Agriturismo) B&B is in a historic building dating back to the 1500s. For a bit of trivia... During WWII, the estate protected the large church bell of the Nostro Signore del Carmine Church in town by burying it to hide it from the Fascists who ordered all church bells taken and melted down for cannons. Casa Wallace was renovated with eco-materials to create simple but elegant rooms, wide-open spaces and the courtyard known as The Piazza. These open spaces along with a quiet garden, large pool, and beautiful vines allow guests to escape from their digital dependence and relax in an atmosphere conducive to rejuvenation.

Tabel 41

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Orsi San Vito

On the city of Bologna's hillsides, (Colli Bolognesi), at an altitude of 200 meters above sea level, in a pristine environment of an ancient viticultural area, Vigneto San Vito has been producing high quality wines for over 35 years. With the take over in 2005 by a young wine enthusiast couple, the estate has embarked on an ambitious revitalization project of Emilian wines, supported by a coherent business development plan aimed at overcoming the historic boundaries of its market area.

From the beginnings of our adventure, in late 2005, we had the idea of having wines that were not standardized but, on the contrary, were strongly individual and expressive of their terroir, Oliveto, where there is evidence of wine production since the early Middle Ages. In that era, the choice of crops depended strongly on

the characteristics of the soil, weather and the quality of its fruit, rather than trends in market prices on the international agricultural exchanges. With the intention of crafting wines without the modern enology's "interventions" to highlight the terroir of the Colli Bolognesi, we have used Biodynamics since our arrival to grow fruit that could express the regional character as much as possible. Our vines are not fertilized or irrigated, and the earth's natural humus is cultivated in a sustainable manner so it improves itself from year to year.

Then we applied the same approach in the cellar so as not to lose our grapes' heritage of taste during the winemaking process. This choice is not a profession of faith or a marketing strategy, but a non-invasive process that celebrates the flavors of the region.

Tabel 42

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Tenuta di Valgiano

The variety of vines in the Tenuta di Valgiano is baffling: rarely have there been so many different kinds of vine in an area of 20 hectares. It is hardly surprising however if we consider the many aspects of Lucca, the so called “other Tuscany”, so profoundly different in both history and customs from the rest of the region. As an independent republic, never ruled by Florence or the papacy, and rich enough to pay off all enemies, Lucca would do business and send students all over Europe, widening its cultural horizons and learning about different religions, customs, and, of course, wines.

Perched on the hills of the Lucchesia, the Tenuta di Valgiano treasures vines from all over Europe, a rare philosophy which has casually come about over the years. Here you will find Roussane and Sirah from the south of France, the Chasselas from

Switzerland, Aleatici and Muscats, (the origins of which get lost in time).

Great care is taken in the different ripening times of the various grapes. The result is a wine very rich in taste and smell, and at the same time soft and extremely drinkable.

Hence, the wine from Lucchesia like the antiChianti: its character soft and round, like its landscape and flavours, as opposed to the roughness and sharpness of Chianti.

Parochialism? No, only by looking from Tenuta di Valgiano onto the modelled hills of Lucca, one realizes it is work of nature. And of history.

DOC Colline Lucchesi

Organic since 1997

Biodynamic since 2002 certifié Demeter 2009

Quality charter level 3

Tabel 43

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Terre a Mano - Fattoria di Bacchereto

Fattoria di Bacchereto is located in Tuscany, Italy, between Florence and Pistoia, on the hills of Carmignano, 180/250 meters above sea level. It belongs to the same family since 1920. The surface is 8 hectares at vineyards, 60 hectares at olives-trees and 90 hectares woods.

Our rules provide a low yield per plant, only limited use of sulphur and copper to fight diseases, fertilization by green manures, use of biodynamic compounds, manual harvesting in baskets, no use of selected yeasts, no filtration or refrigeration, aging in 350 liter allier oak barrels followed by a minimum of six months of bottle aging.

Our wines are the “Carmignano DOCG Terre a Mano” (Sangiovese 80%, Canaiolo nero 10%, Cabernet Sauvignon 10%), the “Sassocarlo Terre a Mano” (Trebiano Toscano 90%, Malvasia del Chianti 10%), the “Vin Santo di Carmignano” DOC (trebbiano Toscano 90%, Malvasia del Chianti 10%)

In the farm there is also a friendly agriturismo: we have nice apartments restored and furnished simply with kindness.

It's always possible to visit our cellars and vineyards, and to taste our products.

Quality charter level 3

Tabel 44

Rossella BENCINI TESI
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On the 28,5 acres of vineyard first planted in the sixties with a “capovolto” vine training, then gradually replanted through massale selections on our sandy-clay land which alternates with limestone, we try to express the most authentic characteristic of the Sangiovese. We also grow Colorino, Canaiolo, Trebbiano, Malvasia and Cabernet sauvignon.

Listening and observing nature we have learned to bring in the daily work creativity and biodynamic practices. We have replanted trees, respected and preserved a rural landscape rich in biodiversity.

Our vineyard is led towards balance and stability in order to obtain a result that is the expression of the terroir it comes from.

The grapes from which the Chianti Classico is made as all our other grapes are fermented with indigenous yeasts. Wine loosely follows the rhythms and cycles of

time, we add very small amounts of sulfur dioxide just before bottling.

Tin (clay in Arabic), originates from a Sangiovese which ferments in clay jars, maintains skin contact for a few months allowing a direct message to be transferred from the grape to the wine.

Montesecondo produces two other wines: Rosso Toscano and the Rosso del Rospo, is certified organic and practices biodynamic farming since 2004.

Biodynamic vineyard since 2004

Quality charter level 3

Wines Produced:

- Montesecondo Chianti Classico
- Montesecondo Rosso Toscano
- Montesecondo Rosso del Rospo
- Montesecondo TĪN

Our awareness of nature’s rhythms and cycles has been perfected through observation over time: each season opens new horizons, every day we learn and understand a little more.

We have learnt to pay attention, to grasp the subtle differences existing in nature and to preserve the true character of the grape in the expression of its land of origin.

Our daily farming gestures are elevated to creative impulses: we wake up every morning conscious about being free to work according to the message that the earth conveys to us in that moment.

We work surrounded by mountains, cultivating Teroldego and Pinot Grigio on alluvial soils of the Campo Rotaliano, Nosiola and Manzoni Bianco on the

calcareous-clayey hills of Cognola.

We are certified by ICEA and Demeter since 2009.

We harvest the grapes from vineyards covering 28 hectares—75% of Teroldego, 15% of Manzoni Bianco, 5% of Nosiola and 5% of Pinot Grigio—to produce an average of 160,000 bottles per year: 90,000 of Foradori, 20,000 of Granato, 20,000 of Fontanasanta Manzoni Bianco, 8,000 of Fontanasanta Nosiola, 8,000 of Fuoripista Pinot Grigio and 10,000 for each of vineyards of Sgarzon and Morei.

“The interests of agriculture are linked in every way with the highest interests of human life. There is almost no area of life that can disregard agriculture.” - Rudolf Steiner.

Tabel 45

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Tabel 46

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Porta del Vento

The Porta del Vento wine estate is situated at 600 metres a.s.l. in a valley forming part of the Valdibella (Camporeale) district in the province of Palermo, in the Alcamo and Monreale DOC appellation areas.

Ten hectares were planted to vine between 1974 and 1984 in a vineyard, having a light sandy soil resting above a sandstone crust.

Expert farmers aligned the vines in rows along the steep slopes, orienting them northwards, in order to protect from too much sun. The area is very windy with great day-night temperature swings.

Our grapes are certified organic and only appropriate sulphur- and copper-based products are hand-sprayed directly onto the plants to avoid the accumulation of

substances in the soil. Hand-hoeing is practised along the rows.

We do not use any chemical weed and pest control products or fertilisers. We try to understand and maintain the balance of the spontaneous vegetation (grass), paying particular attention to biodiversity.

The hand-picked grapes are collected in boxes and taken immediately to the wine estate cellar, where they undergo a fermentation process.

We try to rack our wines as little as possible and we do not filter them so as not to deprive them of the elements that make them truly unique. Thus they express the terroir and convey wonderful emotions to discriminating wine enthusiasts.

Tabel 47

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Sine Felle - Podere Casaccia di M&M Lucia

The “Podere Casaccia”, a biodynamic farm, is located in the Scandicci hillside, just a few kilometres from the historic and charming city of Florence, and consists of about 12 hectares surrounded by woodlands, olive groves and vineyards. The vineyards’ southeast exposure gives the plants a great amount of light allowing for an excellent phenolic maturation. The old vineyards, whose age ranges is around 50 years, mainly consist of old Tuscan clones. Native vine species were planted during the last years, Canaiolo, Pugnietello, Foglia Tonda and Malvasia Nera. The winemaking of this grapes is single-varietal. This allowed us to satisfy our desire to avoid using international varieties thus keeping the tradition and essence of these places alive.

Product quality is the result of the improvement of the soil structure, from which the plants draw nourishment, in

harmony with nature and without forcing the production, according to the principles of biodynamic agriculture. All stages of the cultivation is carried out entirely by us without the use of herbicides, chemical fertilizers or pesticides and production is kept low.

Hand-picking is carried out with the use of special boxes, instantly sent to the cellar to keep the integrity of the grapes. The wine is made with natural yeasts, without using chemical or physical processes. Sulphites in our wines are always very low.

To encourage the growth of intensity, perfumes and structure we have chosen to make a long stay on the skins, with frequent pumping over and subsequently battonage on lees until late spring.

The bottling process is made with our implant at the farm without filtering and clarification.

Tabel 48

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Fuori Mondo

After advocating citizens issues at the European Parliament for about 12 years, Olivier PAUL-MORANDINI changed his life after having fallen in love with a wine from Maremma on the Tuscan Coast and became in 2009 wine producer of probably one amongst the smallest wineries in Tuscany. Besides his Cabernet Sauvignon, Olivier has been working on monovarietal cuvées of local grapes with for sure some Sangiovese but also an Alicante Nera, (1Lt

and Lt bottles), and a Cilieggiolo which are pretty rare to find in monovarietal. Having started with one hectare, Olivier is now on 5.5 ha and has planted another 3.5ha on the top of Campiglia Marittima, just in front of Elba Island for a limited production of 14.000 bottles a year. Recently, Olivier started a new lobby amongst the European institutions in order to advocate for access on transparency on organic wines, aiming the recognition of “no additive” wines...

Tabel 49

Olivier PAUL-MORANDINI – Première Génération d’Apprentis
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Villa Terlina

Villa Terlina is a small family owned winery extended on a total surface of 9 ha, 8 of which planted with vineyards. The geological situation, Piedmonts typical Miocene age area, presents marly-calcareous soils with gypsum rock giving the wines the characteristic minerality.

In the vineyard only autochtone grapes varieties are planted Barbera, Nebbiolo and Uvalino, they are old vineyard, 30% of which issued from massal selection. The max yield can reach 40 hl/ha decreasing to 25 hl/ha in the Monsicuro, our oldest vineyard planted in 1928. Since 2008 the estate has been cultivating following biodynamics methods, not only using the classic preparation horn-manure and horn-silica, but also herbal teas allowing to reduce the use of copper and sulphur. To

increase the fertility and the soil structure, plants as clover, pea, vetch, lupine, buckwheat and others were seeded, as well some compost distributed. We consider every vineyard as an individual entity so the different parcels receive different treatments following their real needs.

All the phases of the vinification take place in a very simple way, there are no hi-tech equipments in the cellar and most of the interventions are carried out manually. The wood-refining time is different each year depending on the characteristic of the vintage.

All human intervention is kept to a minimum to preserve the identity of the wines, neither fining nor addition of oenological products are carried out, only a rough filtration at bottling.

Tabel 50

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Fattoria Calcabrina

Fattoria Calcabrina was founded in 2001, by Diego Calcabrina and his family, in Montefalco (Italy – Umbria). The farm born as winery and since 2001 until 2005, we have vinified into our small “Garage” 1,5 ha of vineyard 100% Sagrantino grapes. So was born our “vin de garage” Foglio 11!

But it is in 2006 that things changed! I decided to close and change my life – from tax consultant to farmer – and most important, I discovered biodynamic

agriculture and the light of Rudolf Steiner thanks to lovely people like Lucy Milenkovic, Beppe Cederna, Mark Bernard ect... Thank you, my friends!

Since that time we have not stopped and the family increased!

Today Fattoria Calcabrina is a small but renowned farm that produces, in addition to wine, excellent goat cheeses!

Our products are certified organic by ICEA

Tabel 51

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1701 Franciacorta

In 2012, after a three year period of collaboration with previous owners Conti Bettoni, we took over a winery with a 300 years history (the name 1701 derives from the year of the first vilification in this vineyard).

Our decision to take on the winery, came from a passion for the product and the land from which it comes. Our main objective is to obtain an outstanding product while respecting and nurturing the vines from which it is made.

We decided to farm our land following biodynamic practices, a choice which implies a certain way of working in harmony with nature. This means respecting its fertility, vitality and biodiversity which has given so much for millions of years.

If we are to truly bring about positive change in the world, we have to start by restructuring the foundations which sustain and support it. And the most important is the land, ultimately the source of all living beings on the planet.

Tabel 52

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The Eymann wine estate is located in Gönnsheim, a small wine village at the Mittelhaardt, in the centre of the wine growing region PFALZ, in the south-west part of Germany. Our vineyards are situated on the upper Rhine terrace formed during the last Ice Age. The deposits of the river Rhine, mainly gravel and sand, are covered with a 1 to 2 metres thick layer of loess soil.

The characteristic feature of loess is its high lime and mineral content, which is the basis of the mineral structure and full bodied character of our wines. Since 1983 we have been cultivating our vineyards organic and since 2006 bio-dynamic. This is in our opinion an indispensable condition for sustaining the quality and long-life of our wines.

Our vineyards, which cover an area of 15 hectares, are planted with several grape

varieties: one third Riesling, one third Pinot Blanc, Pinot Gris, Chardonnay, Silvaner, Gewürztraminer and Gelber Muskateller and the last third are red grapes, mostly Spätburgunder/Pinot Noir but also Merlot, St. Laurent and Cabernet Cuvée.

Our white wines are characterised by their minerality, structure and a well balanced acidity. Most of them are fermented in traditional 1200 and 2400 liter Barrels, but also some in stainless steel tanks. They show their full taste even when enjoyed young, whereas their mineral notes develop some years later in the maturing process. The red wines were made in the traditional way with must fermentation and maturing in French Barriques or Tonneaux from Burgundy. Particularly Spätburgunder/ Pinot Noir needs 4-6 years to reach its optimum.

Tabel 53

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Since 1663 the Wittmanns and its 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. Philipp Wittmann and Eva Clüsserath-Wittmann and Philipp's parents Günter and Elisabeth Wittmann 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 Westhofen.

For more than twenty years our vineyards have been organically cultivated. The vines root deep in the living system of the soil which strengthens the expression of vineyard character, or terroir, in our wines.

Intensive hand craftsmanship in the tending of the vineyards serves the goal of achieving the highest possible grape quality. Only the very best wines bear the names of the top sites of Westhofen: AULERDE, KIRCHSPIEL, BRUNNENHÄUSCHEN and MORSTEIN. The soils in these sites are mainly marl interspersed with limestone.

The carefully pressed must fermented by the natural yeasts in wooden casks in our large vaulted cellars. The slow fermentation

and maturation in the constantly cool cellar conserves the natural aromas. Thus the Wittmann wines come to have their own expression which is at once unmistakable and new every year.

All our dry wines are marketed as "Qualitätswein":

VDP.GUTSWEIN: generally harvested from several vineyards belonging to the estate, elegant wines from various grape varieties; an ideal match for food.

VDP.ORTSWEIN: from grapes selectively harvested in the best vineyards with a high ripeness, concentrated and mineral in character, in the case of the Pinots and Silvaner the top quality produced at the estate.

VDP.GROSSE LAGE: harvested in the top sites of Westhofen; Riesling wines of great individuality, with an intense minerality from limestone, rich, powerful and very long-living. The GG on the label means Grosses Gewächs = Great Growth.

The naturally sweet wines are marketed under the traditional German designations of these styles: Spätlese, Auslese, Beerenauslese.

Organic Vineyard since 1990

Biodynamic Vineyard since 2004

Quality charter level 2

Tabel 54

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Weingut Sander

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

Quality charter level 2

Tabel 55

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Weingut Clemens Busch

Weingut Clemens Busch is a small family owned winery in Pünderich at the middle part of the Mosel River. Riesling is the most important variety here, as the slate slopes show perfect conditions. The best vineyards are located in the "Grosse Lage" Pündericher Marienburg, a steep slope just across the river from the village Pünderich. As the soil varies between blue, grey and red slate, many wines of different styles and unique characters are grown here.

Organic winegrowing was always one of Clemens Busch's principles to achieve best quality and sustainability. Due to studies about biodynamic viticulture and winemaking in the last two decades, the family have become convinced by the effects of the biodynamic preparations and started to use those about 10 years ago to improve the life in soil and vineyard and therefore the healthiness of the vines and the quality of the wines. To express the vineyard's character in the wine, the fermentations are influenced as little as possible. Often these fermentations with

only the vineyard's yeast last 8 month or longer.

Dry wines including the "Grosses Gewächs", off-dry wines from the best vineyards and of course the noble sweet botrytis wines up to the Trockenbeerenauslese are part of the wine collection Clemens Busch winery offers.

Organic Vineyard since 1984

Biodynamic Vineyard since 2006

Quality Charter Level 2

- 2014 Riesling trocken – Is –
- 2013 Riesling "vom grauen Schiefer" trocken
- 2014 Riesling "vom roten Schiefer" trocken
- 2014 Marienburg GG, Riesling trocken
- 2012 Marienburg GG „Falkenlay“, Riesling trocken
- 2011 Marienburg Spätlese GK, Riesling edelsüß

Tabel 56

Clemens BUSCH
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Weingut Rebholz

No compromises – wine making often is adjusted to current trends and preferences in the marketplace. For more than three generations Rebholz estate maintains a clear direction unaltered by these outside influences. They follow the old tradition of making pure and natural wines. This philosophy of purity is married with a daily quest for the highest possible quality in the wines.

The Rebholz style started life as an idea. It matured in the mind of Hansjörg's grandfather, Ökonomierat Eduard Rebholz, who took great exception to the then contemporary taste in wine and countered the unnatural, artificially sweetened blends with his idea of "natural" wine. A trained scientist he researched climate, soils in the vineyards and the appropriate varieties, harvesting periods redefined, methods of vinification replaced by its own strict rules. He even included in his research practical experience of winegrowers in other regions. All of this forms the foundation of the Rebholz style

There are three distinct terroirs in the estate's vineyards. In the "South-Pfalz", where the estate is located, limestone terroir rules and it is ubiquitously present in

one part of the Im Sonnenschein vineyard where Riesling, Pinot Noir, Pinot Blanc and to lesser amounts Pinot Gris and estate specialties Gewürztraminer and Muskateller are planted. In the Ganzhorn, a small parcel of the same site the estates Riesling excels. It performs the minor miracle of exquisite peach, apple and apricot aromas sourced from the deluvial shingle of the Queich Brook. Not far away, in the Alberweiler Latt, a legendary Gewürztraminer grows having been planted over 60 years ago. Last but not least there is the Kastanienbusch with its rocky, rusty-red soil of the true primary rock from the lower strata of the "new" red sandstone. It simply produces some of the greatest dry Rieslings not only in Germany – but anywhere.

Hans-Jörg Rebholz is "Winemaker of the Year" by Fallstaff in 2013 and Gault-Millau in 2002. The estate was awarded with "Collection of the Year" in the Gault-Millau 2013. Since 2002 the estate has been one of the top 10 in Germany, rated with five grapes, the world-class-rating of Gault Millau.

The Rebholz Estate is a member of the VDP Pfalz.

Quality charter level 2

Tabel 57

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Weingut Battenfeld-Spanier

When I founded my wine estate at the age of 20, restoring soil vitality was one of my most important goals. The grape vine is an interpreter of the relationship between light and earth. I thought that I could do little to influence light processes, therefore I focused on the soil. The conversion of my vineyards in 1993 to ecological cultivation represented a natural and logical step. To my mind, wine should communicate a direct impression of the soil characteristics of the southern Wonnegau: marled chalk and chalk pebbles, all the way to solid limestone. One should be able to experience and taste the rock.

Riesling is my vision. In the Wonnegau, no grape is able to translate light and soil into wine as precisely or succulently. I judge Riesling's superficial fruitiness to be only a pretense. It is merely an intermediate phase, before the metamorphosis to a true stone wine begins. In reality, a natural Riesling wine is less fruit, and rather much more herbs, spices, saltiness, and flint. That's why my primary slogan is LIQUID EARTH.

It took until 2005 before I was able to concern myself with the background of biodynamic. I was equally fascinated and discouraged. The involvement of cosmic reality corresponded partly to my experience, but the orientation to a credible form took some getting used to. I started to collect new

experiences and test the usefulness of some biological-dynamic theories.

Recently, I have begun to bring back to life two "forgotten" Zellertal sites: Frauenberg and Mölsheim Zellerweg am Schwarzen Herrgott. These sites, which are on a 60% slope, are characterized by a hard limestone base and surface marled chalk, both the remains of an ancient seashell formation. I am convinced that, in the coming decades, this limestone soil will provide the best conditions for harmonious maturity of grapes, while the bare rock will keep yields low. In combination with biological-dynamic cultivation methods, such extremes can be shepherded to a new harmony.

Established in 1991

Vineyards: 28 hectares

Annual production: 150,000 bottles

Best sites: Nieder-Flörsheim Frauenberg, Hohen-Sülzen Kirchenstück, Mölsheim Zellerweg am Schwarzen Herrgott

Soil: marled chalk

Grape varieties: 70% Riesling, 18% Pinot Noir, 6% Pinot Blanc, 5% Silvaner

Memberships: VDP, La Renaissance des Appellations

Quality charter level 3

Tabel 58

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Weingut Peter Jakob Kühn

The Kühn winery, founded in 1786, is now being run by the 10th generation of the same family. The Rheingau estate cultivates its 20 hectares located in the top sites of Lenchen, Doosberg, Nikolaus, and Hendelberg certified organically and biodynamically. The winery is a member of “Demeter e.V.”, “La renaissance des appellations” and “Verband Deutscher Prädikatsweingüter” (VDP). The aim is to serve the typical fruity fragrance and flavour of the grapes in combination with a touch of minerals in the wine to achieve an intensive and dense authentic wine of the Rheingau area.

Winegrower Peter Jakob Kühn says: “We practice organic viticulture because we view winemaking in the original sense of the word. Aromas concocted by the industrial or chemical branches have no

place here. I don’t want a wine that smells like shower gel. People subjected to the sensory impressions of artificial aromas lose their natural sense of smell and taste. It’s not easy to get this message across. When compared with a “banana-wine” that’s been enriched by the aromas of banana, pineapple, peach, and apricot or one of the other typical aromas of cultured yeast, a wine like ours that tastes and smells like grapes doesn’t go down well. Its authentic flavours and aromas are criticized in tastings as being “atypical” or “faulty”. That’s really a shame. I’m trying to plant little seeds by encouraging people to really think about these seemingly atypical characteristics – actually the way wine used to taste and smell; the way it used to be made, with the natural yeasts. Not with one of the nearly 300 artificially produced.”

Tabel 59

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Weingut Trautwein

The tradition of winegrowing in our family estate goes back to 1649 and with Anne-Christin Trautwein the following generation has joined the winery. Hans-Peter and Elfriede Trautwein changed to organic viticulture in 1980 and since 2000 the vineyards are managed biodynamically.

The grapes are ripening in an idyllic microclimate at the eastern side of the Kaiserstuhl area, on an ancient volcano coated by calcareous and argil loess.

Quality grows in the vineyards by turning back to the nature. The aim of the wine estate is to maintain the natural course of

nature, although agriculture is always an intervention in this run. In the emerging field of tension between man and environment, our intention is to reconcile with nature by a sensitive awareness of their complex mechanisms and processes. This is the basis from which we have developed sustainable and sensitive management for our wines.

By maintaining the natural course of nature, the characteristic terroir is reflected in our wines, which are mainly Pinot Blanc, Pinot Gris, Chardonnay and Pinot Noir.

Tabel 60

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Nikolaihof Wachau

With almost 2,000 years of history behind it, Nikolaihof is the oldest winery in Austria, and one of the first in the world to have begun working by biodynamic principles according to the regulations of the Demeter Association.

The principle: imbue the wine with as much strength and energy as possible, whilst leaving nature to its own devices as far as possible. No herbicides, fertilisers, pesticides or synthetic sprays are used in the vineyards. Instead, the Saahs family uses stinging nettle manure, valerian drops, horse tail tea and its own specially produced homeopathic-style preparations. The grapes are harvested by hand and are fermented without artificial yeast.

The estate has been owned by the Saahs

family since 1894. The traditional family business runs a total of approx. 50 acres (22 ha) of vineyard, cultivating predominantly Riesling, Grüner Veltliner, Neuburger grapes and a range of complementary varieties. The wines are stored in big old Austrian oak casks.

Letting nature take its course, meddling as little as possible, and giving the wines plenty of time to develop – that's the wine-growing philosophy of Nikolaus Saahs. It's something you can certainly taste in his wines, which are focused, full of flavour and youthful longevity, complex, with a modest alcohol content, and reflect the terroir perfectly.

AOC Wachau

Biodynamic vineyard since 1971

Quality charter level 3

Tabel 61

Christine and Nikolaus SAAHS
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Bioeingut Geyerhof

Approximately 23 hectares of vineyards in the best sites of the Lower Austrian wine growing region of Kremstal are the home of the Geyerhof wines. The estate has been in the family since the 16th century and was first mentioned in a document of the 12th century. Since 1988, the family has worked according to the principles of organic viticulture. The focus is on cultivating Grüner Veltliner and Riesling varieties, whose nature is true to the four different types of soil which are present on the Geyerhof lands. Working in unity with the course of nature determines the working steps in vineyard and cellar. Thus, for the wine making they apply the principle of natural development of the wines with as little as possible. Organic approaches, hand-harvested grapes and restrained cellaring techniques produce wines with

a distinctive character, and which for decades now have reflected the special aspects of each individual vintage, the ground, and the grape variety. Not without good reason does the Geyerhof proudly boast membership in the Association of "Traditional Austrian Wineries" and "La Renaissance des Appellations", as it does widespread international recognition. Valuing tradition and being open for innovation - this is the motto to which the Geyerhof team continuously dedicates its work. The ability to produce great wines in accordance with nature is a big challenge. This outstanding harmony can be tasted with very bottle Geyerhof wine.

AOC Kremstahl

Organic vineyard since 1988

Quality charter level 2

Tabel 62

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Meinklang

Meinklang is a lively farm comprising the three typical fields of a Pannonian farmstead in East Austria, south of the capital Vienna: wine-growing, fruits and agriculture is farmed together by the whole Michlits family, being one of Austrian organic pioneers with organic certification since almost 30 years. Unique is the estates own cattle. It's the farms source for

their own nutritious, natural fertilizer as a compost for lively soils in the vineyards and fields. So it creates the closed circle in the biodynamic Demeter farming. Outstanding topics are the own development of totally unpruned vines, called "graupert" and the extended maturation in concrete egg-shaped containers.

Quality charter level 2

Tabel 63

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Gut Oggau

In 2007 Stephanie and Eduard Tscheppe-Eselböck took over an old-established property in Oggau that has a long standing tradition. The former "Weingut Wimmer", located in Hauptstrasse 31, has its oldest walls from the 17th century. It is right there, where Stephanie and Eduard produce their wines of selected grapes using the traditional methods of the ancestors of the former proprietor. The grapes are pressed in archaic wooden presses from the 19th century and then fermented in old patriarchal cellar vault, without any modern techniques or additive supplement. The surrounding 15 hectares, belonging to the manor, are cultivated in a bio-dynamic way according to Demeter-Principles. Without compromising the wine-growing-couple follows the traditions consequently as naturally as they can.

The results are choice wines that may even have edges and prongs and need to be

understood by carefully approaching them. These wines have a character that needs to be given attention and you only get to know it by coming closer, much like a person.

This value is not only reflected on the labels but found through the whole positioning as well. For, the wines are not separated according to their sorts and hillside location. Rather, the wines are sorted by their unique expression and character put together in such a way that it creates a very specific distinctive wine-personality. Consequently, the wines don't have classical labelling but carry individual names of people whose character is explained on the back. In this way Stephanie and Eduard Tscheppe-Eselböck found a general approach, which unifies long cultivated winegrowing and traditional cellar methods with a forerunner philosophy.

Tabel 64

Stephanie and Eduard TSCHEPPE-ESELBÖCK
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Mas Estela

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 farmhouse 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 winery with slatey soil and low yields 30 hl/ha.

They don't use pesticides weedkillers 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

[Quality charter level 2+](#)

Tabel 65

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Clos Lentiscus

Viticulture family, trying to draw the landscape with their wines. In the family farm (XIV century), surrounded by Mediterranean forest, facing south, it is located in the Garraf Natural Park (protected area). At an altitude of 225m and on a sandy chalky terroir, grow the local varieties such as Malvasia de Sitges, Xarel.lo and Xarel.lo Vermell and the red Sumoll, Carignan and Ull de Llebre.

The whole farm is organized as a single

element, cohabiting biodynamic treatments with grazing sheep and our horse, Ringo. In the winery, since 2010, we produce natural wines: without clarifiers, filtration or added sulfites; even in our sparkling wines, as we in both fermentations use indigenous yeasts. Bees, also play an important role in our farm, the main one is pollination, ensuring biodiversity and second and no less important is that we use in our second fermentation of sparkling wines.

Tabel 66

Manel et Joan AVINYO
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Sant Sadurní d'Anoia · Alt Penedès County, Barcelona

Recaredo is a family-run house established in 1924 and specialized in Vintage Brut Nature Sparkling Wines with a distinctive character marked by long ageing (from 30 months to more than 12 years on the lees). Recaredo's commitment to excellence and terroir wines leads them to grown 50 hectares of family-owned vineyards farmed in organic and biodynamic agriculture. Their wines capture the Mediterranean in its purest state, interpret the calcareous soil of Alt Penedès county and convey the profound character of the Recaredo family's Xarel·lo and Macabeu vineyards.

Recaredo's strict standards lead this historical house to be one the most respectful sparkling wine companies in the world. They were the first house in the DO Cava in being certified by Demeter, whereas their Turó d'en Motawas the first cava made using a single variety of grapes (Xarel·lo) harvested from a single vineyard.

THE COMMITMENT THAT MAKES RECAREDO UNIQUE:

- 100 % Vintage Brut Nature
- 100 % Hand-harvested grapes from their own vineyards in Alt Penedès.
- 100 % Organic, biodynamic viticulture.
- 100 % Winemaking on the property.
- 100 % Ageing for at least 30 months with natural cork stopper.
- 100 % Riddling by hand on traditional racks.
- 100 % Disgorged by hand without freezing the neck of the bottle.
- A commitment audited and certified by Bureau Veritas.
 - Recaredo Terrers 2009
 - Recaredo Brut De Brut 2006
 - Recaredo Reserva Particular 2004
 - Miranius 2014
 - Aloers 2014
 - Can Credo 2013

Tabel 67

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A new life heartbeat in Toledo

The Spanish winegrowers Carmen and Luis took a tough challenge in Toledo, the heart of the world's largest wine producing region. They decided to revitalise a neglected vineyard to create pure and energetic wines, moving away from standardisation. For that they chose graciano, a grape that has never before been grown in La Mancha. Graciano gives wines that are long-lived and present a very intense colour and fragrance.

Carmen and her husband Luis are totally devoted to recover the heartbeat of their vineyard in the small town of Santa Olalla. They truly believe that the vineyard has its own laws and that "if we take care of the land, we are taking care of ourselves". Their small farm forms an angle of 40 degrees to

Equator, according to the measurement of the Mandala figure, the geometric symbol used to erect the magnificent buildings of ancient times. From this inspiring figure, these risky dreamers have drawn their wines called Uva de Vida (meaning Grape of Life). In their daily work in the vineyard and their cellar, they keep a strong commitment to be always in harmony with the ecosystem and to avoid any kind of artificial intervention, which adds aesthetics to their wines.

All products are 100% Graciano grape

Latitude 40 Young Wine.

Latitude 40 Wine – 14 Months in used French oak barrels

Uva de Vida Grape juice

Tabel 68

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CASA de MOURAZ, located in Mouraz, council of Tondela, was the first to practice organic farming in the region of Dão, one of the most important and prestigious wine areas in Portugal. In this plain old land of steep slopes and small valleys where sinuous streams run, located between the mountain ranges of Estrela and Caramulo, the Cister monks built the monastery of S. Pedro de Mouraz (12th century), giving rise to the farming of vineyards and wine production in this region.

Carrying on a family tradition, António Ribeiro and Sara Dionísio created in 2000 the CASA de MOURAZ trademark and produced his first vintage. The purpose of this pioneer and innovative project of ecological farming and wine production is to create authentic and customized wines that express all the richness of its terroir and respect the cycles of nature. The farm is spread through several parcels with different soils, altitudes and surroundings. Old and new planted vineyards coexist with the pine-, oak-, chestnut- and cork-trees

forest. In the soils, granite and clays are predominant and the altitudes range from 140 to 400 meters. Some of the vineyards, with over thirty years old, are already mentioned as wine producers in 16th century documents. The most important varieties are Touriga-Nacional, Tinta-Roriz, Alfrocheiro, Jaen and Água-Santa for the red wines and Malvasia-Fina, Bical, Cerceal-Branco, Encruzado and Alvarinho for the white ones.

All the vineyards that are part of CASA de MOURAZ are farmed since the early '90s, ecologically, with no herbicides or synthesis agrochemicals. Since 2006 we are working with the biodynamic principles. The certification is ECOCERT PORTUGAL's responsibility since 1997.

In the winery, vinifications are made by vineyards, with the purpose of finding the essence of each terroir. This diversity is reflected upon personality, complexity and unique character of the CASA de MOURAZ wines.

Quality charter level 1+

Tabel 69

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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

Quality charter 1+

Tabel 70

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We are a family estate from Slovenia which grows grapes on 25 hectares. We also grow and produce extra virgin olive oil, on 3 hectares. All of our products are certificated organic. In 2012 we start the conversion to biodynamic (certification Demeter)

Why organic? Because we drink our wine every day, we live from the soil and we are aware of the fact that we have only this land to live. Our philosophy on producing is the following: Stay natural, and you will live healthy life, which is very important because this is the only value we have.

A few words about our wines. Most of the wines from our production are indigenous varieties. 70 % of our production is malvazija (white), refošk (red), rumeni muškati (sweet white). The rest are the world famous varieties as cabernet sauvignon, merlot, pinot noire, chardonnay, sauvignon. Why indigenous variety?

Because these are the varieties which have grown in our region for all the time and our terroir can be expressed in the best way through them. To try our soil we have also planted some world varieties and the result is that we produce one of the best Slovenian cabernet sauvignon.

Part of the wines is placed on market as fresh, young wines meant for every day drinking. Such wines are produced from grapes which grow in young vineyards. Most of the wines are result of our traditional knowledge which flows from generation to generation. These wines are kept at least 18 months in wooden barrels, big and small ones for long time on skins (no yeast added), bottled without filtration and with no chemical addition. Only this way our work in vineyards can be fully expressed in the glasses of our clients.

Tabel 71

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KORENIKA & MOSKON
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Guerila is a family winery located in Planina; Slovenija, a district of Primorska wine growing region called Vipava valley. Our annual production is approximately 35+0 bottles. GUERILA owns 10 hectares of vineyards (43.000 plants), located on the altitude 300-400 m above sea level on very attractive southern position with maximum sun exposure. Type of soil is flish and quality is being dictated as well by mixture of Mediterranean and Alpine climate, each with its influence; prevalent planted varieties are local grape varieties Zelen, Pinela, Rebula, Malvasia and some international varieties like Merlot, Cabernet Franc and Barbera.

All our work in vineyards and cellar is influenced by full respect of nature. No chemical treatment is used in the vineyards and in the cellar. All wines are fermented spontaneously using traditional method. All

our wines are marked by the authenticity of the family owned estate and the terroir of Vipavska dolina. All the vineyards are taking part in organic certified production system. From 2012 all the production is biodynamic and controlled by Demeter.

Presented wines:

- Pinela 2015 (indigenous white grape variety)
- Zelen 2014 (indigenous white grape variety)
- Malvazija 2015 (indigenous white grape variety)
- Rebula 2011 (indigenous white grape variety)
- Barbera selection 2014 (traditional red grape variety)
- Cuba 2013 (red cuvee of merlot and barbera)

Tabel 72

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Castagna Vineyard

The Castagna Vineyard is situated at an altitude of 500m five and a half km outside the historic town of Beechworth in North East Victoria, high in the foothills of the Australian Alps. Our soil mainly consists of decomposed granitic loam with a predominance of quartz particles on a base of clay. The climate is distinctly Mediterranean with hot days and cool nights during the important part of the growing season. All wine is made from estate grown fruit.

We make wine of terroir.

Terroir is not only about soil but the whole eco system which consists of light, heat, prevailing winds, slope of land, length of the season and most importantly, the organisms living and working in the soil – about a billion organisms per gram of soil. It is these micro-organisms that link the soil to the roots of the vine, strengthening and imprinting that particular soil's authentic character. Vines, through photosynthesis,

convert air, light and heat from the ethereal into the material. Air, light, heat into taste, colour, aroma.

The vineyard is hand pruned and the fruit is hand-picked. We crop at little less than two tons per acres. The winemaking is very traditional using only our own vineyards' indigenous yeast, and that, combined with minimal interference, is the key to achieving vitality and complexity. Elevation varies between 18-20 months using only the very best, tight-grain French oak available about half of which is new each year. Our intention is to make, as simply as possible, wine which is an expression of the plant where it is grown.

The wines of Castagna are multi awarded and are at the forefront of the new Australia.

AOC Beechworth

Biodynamic vineyard since 1997

[Quality charter level 2](#)

Tabel 73

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AmByth Estate

AmByth Estate is located in the central coast of Paso Robles, California. AmByth has three magical chords that run through it's very core and shapes it's every thought, direction, decision and action: we are 100% dry-farmed, we are a Demeter-certified Biodynamic farm (since 2003) and we are natural winemakers.

AmByth is the Welsh word meaning 'forever'. We view it as our legacy: to live purely in the present, without chemicals and to farm with the future in mind, and the healthy condition of our land being left behind.

AmByth Estate is Paso Robles' first and only winery to produce Demeter certified Biodynamic wines. We utilize the Biodynamic method of farming to enhance our observations of nature, and use these

intimate insights as tools that allow our 20 acres of vineyards to express their true character through the grapes it produces. We want our grapes to be as unique to AmByth Estate as your thumb print is to you.

We are Natural Winemakers: we let the grapes express themselves into wine without the aid of additives, adjustments or enhancements. The wines are made with Native Yeasts, they are foot stomped, they are aged and bottled without any added sulfites. Some are aged in barrel or stainless steel tanks, others are beautifully aged in Terra Cota Amphoras. They are Pure. They are Alive. They are Fresh.

Our estate vineyards comprise more than 20 planted acres to grapevines and olive trees.

Tabel 74

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AMBYTH ESTATE

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Event Organizer:



Graphic Design:

