



LA RENAISSANCE  
*des Appellations*

“Biodynamics, wine growing for the future”  
44 wine growers present their wines

**THE FIRST SCANDINAVIA  
BIODYNAMIC TASTING**

**2<sup>ND</sup> - 3<sup>RD</sup> SEPTEMBER 2006**



**B Ø R S E N**  
**THE OLD STOCK EXCHANGE**  
Slotsholmen  
Copenhagen

**Saturday 2<sup>nd</sup> and Sunday 3<sup>rd</sup>  
September 2006**

**BIODYNAMIC WINE TASTING**  
10:00 am – 5:00 pm

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# THE GROUP

Return to Terroir/Renaissance des Appellations was founded by Nicolas Joly in 2001. The cornerstone of the group is a Quality Charter that specifies:

- 1 - Vineyard methods that pursue the true and inimitable expression of terroir;
- 2 - Cellar practices that respect the high level of originality and unique characteristics of each terroir.

The participating wine-growers recognise that the relationship between soil and climate has a different “face” everywhere on earth and strive to express the unique characteristics of their own special terroirs.

“The taste of wine can only be original and inimitable if it is the full expression of its terroir and climate. Everywhere on earth, the relationship between the four elements – heat, light, water and soil is different. This unique combination represents the subtlety of a specific site whose characteristics are immediately captured by all growing things, especially vineyards. It is from this understanding that the superior concept of appellation was born, as a guarantee that consumers will find the unique characters of a specific place in the wine they purchase.”

“For the vines to capture the terroir with their roots, the terroir must be alive. And for the leaves to absorb the climate and its multiple facets (wind, topology, light, heat, etc.), they must be free of synthetic chemicals.”

All of them are making every effort to reinforce the organic life of the soil, avoiding synthetic chemicals and rejecting viticultural and winemaking practices that interfere with the true expression of their terroirs.

“When healthy vineyard practices (organic or biodynamic) have allowed the site to fully express itself, cellar technologies and the flavours they create become unnecessary.

True wine keeps its original taste and its ability to age, with complete transparency for the consumers.”

The group Renaissance des Appellation / Return to Terroir consists today of 120 members from 12 different countries

All members of the group have cultivated their vines biodynamically (the great majority) or organically, for at least three years, throughout the whole of their vineyard.

Organic or biodynamic status must be certified by a recognised organisation.

In addition, they must have adhered to at least Level 1 of the following Charter for a minimum of three years.

At an annual meeting of the directors, the wines of aspiring new members are tasted and assessed.

Decision must be unanimous.

The directors of the group are as follows:

- Alsace : Olivier Humbrecht
- Burgundy : Anne-Claude Leflaive, Pierre Morey
- Rhône : Philippe du Roy de Blicquy
- Champagne: David Léclapart
- Provence: Raimond de Villeneuve
- Loire: Nicolas Joly (founder)

# IS BIODYNAMIC WINE A MYTH OR A REALITY ?

By Nicolas Joly

Clearly, more and more wine-lovers, both amateur and professional, are learning to appreciate the complexity, vitality and particular purity of biodynamic wines, which are ever growing in number. Clearly, however, there are also those who are perplexed by this agricultural movement, which differs from organic agriculture in its use of tiny quantities of biodynamic 'preparations' per hectare - as little as one to one hundred grams, generally 'energised' in water. How can such small quantities have any real effect on wine quality? Wouldn't the wine be just as good if simply made organically? Partisans and opponents of biodynamic viticulture regularly get worked up over these questions, and one senses on both sides a burgeoning desire to 'cross words'.

It is actually only one small step from profound conviction and 'faith' to knowledge, and thus to more rigorous demonstration. And indeed the authenticity and quality of tomorrow's wines depends in part upon this step.

Let us begin by observing the corpse of an animal that has just died. In the space of a few weeks, it will have returned to the earth, a heap of very simple constituents. And we have to ask ourselves: where are the forces that originally created this organism in all its sophistication? The forces that took the calcium to sculpt all the bones, and the silica to form the fur? Surely these forces have an existence of their own, and do not just appear out of nowhere at the moment an embryo is formed? A seed, an egg, are these not simple receptacles for a perfectly organised world of energy, which dispenses life forces on Earth, and which exists independently of the material things through which it becomes visible?

In asking these questions, we are edging towards the discovery of laws of nature that are very real and concrete but that are not 'technically-speaking' terrestrial laws, in the sense that they are not subjected to the force of gravity, to that world of weights and measures discovered by Newton. Physicists, similarly, are getting ever more into this area of discoveries that are not measurable by conventional means: thanks, for instance, to magnetic resonance.

In the third edition of my book 'Le Vin du Ciel à Terre' ('Wine From Heaven to Earth') - now published in four languages - I devote a whole chapter to a description of tests, well-known in certain circles, which illustrate this world of energy in wine or food, and the way in which different methods of agriculture can modify the energy. These real phenomena cannot be observed under the microscope. The important thing to understand here is that life is only a sum of frequencies or rhythms: life is a world of vibrations. There is no life without frequencies or mini-frequencies!

All of us in today's society use this world of vibrations on a daily basis: satellites, mobile phones, transmitters, microwaves and so on. We use it, indeed, to a worrying extent, for this abundance of 'new' frequencies disturbs the frequencies that influence life! No one is surprised to hear the voice of someone thousands of miles away on their mobile phone, even though the call did not use even a milligram of waves. For waves cannot be weighed. But people who have not become aware of this world of energy that they use every day take offence when one speaks of the effect in biodynamic agriculture of a few grams of preparations which act as relays or catalysers of precise processes indispensable to the life of a plant - a life which, as we have seen, is not tangible. Come on, how many grams of quartz does it take to make your watch work for more than a year? So why shouldn't a biodynamic preparation based on quartz accelerate photosynthesis, the natural process that generates sugars, colours and aromas? Why wouldn't biodynamic soil-improving preparations accelerate 'mycorrhiza', or the connection of roots to soil? This phenomenon was in fact described by Swiss government researchers following an 18-year comparison of the three agricultural methods, conventional, organic and biodynamic.

On the other hand, it is logical to conclude that conventional wine-makers weaken the links with these forces that influence life and quality by drenching their vines and their soil with more and more toxic chemicals. One only has to read the health and safety warnings on the packets to be convinced of the toxicity of all these fungicides, pesticides, herbicides, defoliant etc.

Thus, dear wine-lover, I have three very important points to make relating to the quality of the wine you buy to put in your cellar:

1 - It is inevitable that the use of chemical sprays in conventional viticulture will continue to grow. And we have just seen how chemicals make vines less able to receive solar energy through their leaves and the vitality of the soil through their roots. Each additional treatment deemed necessary to control diseases will further weaken the vines and make it necessary to spray yet again – and why spray, since diseases are not yet recognised as indicators of poor health? Clearly, for growers caught in this dilemma, technology is the only means of achieving wines of apparent quality. And clearly their wines will always be open to imitation in countries where labour is cheap. Furthermore, the wines' ageing potential will be more and more curtailed.

2 - So-called 'agriculture raisonnée', which sets its sights no higher than reducing use of these highly toxic products by around 20 per cent, cannot be considered to represent real progress in protecting the life forces necessary for a vine to remain healthy and display the individuality of its appellation. This explains why more and more wine-growers choose organic viticulture as the only way of 'connecting' their vines to their environment.

3 - By using this 'world of energy' more directly, biodynamic viticulture goes one important step further and considerably increases a vine's receptivity to these qualitative forces, which underpin all we love most about wine. In addition, owing to the special way that biodynamic viticulture taps into life forces, it can wipe out the harmful effects of herbicides etc within two or three years. It would take several decades of organic culture to achieve the same result. This was proved in Australia when land saturated with DDT and barred by the government from agricultural use was re-authorized for market garden use after three years of biodynamic cultivation. I could develop this argument at great length.

Thus, more and more serious winegrowers will continue to swell the ranks of biodynamic producers, despite direct or indirect attempts to mock them on the part of those who seek to preserve lucrative economic markets. Let us simply add that the days are gone when people could claim that biodynamic agriculture is not effective. But alas, today's world is just as alarming. The world of energy is an organised world that can be harnessed effectively - or not. Biodynamic viticulture uses this energy without modifying it.

Nicolas Joly.

# QUALITY CHARTER

“A wine can acquire an original, inimitable taste only if its terroir and micro-climate are able to imprint themselves upon it. Everywhere on Earth, we find a different relationship between the four elements heat, light, water and geology. This is the subtlety at the heart of the appellation system: subtle, original characteristics are taken up and embodied by anything planted on a particular site – vines, olives... This was the concept that led to the birth of our great appellations, which guarantee that consumers will find the unique characteristics of a specific place in the wines they buy.

If vine roots are to capture the essence of their terroir, the terroir must be alive. And if leaves are to absorb the climate in all its aspects, they must be free of synthetic chemicals, which inhibit photosynthesis. When healthy vineyard management (organic or biodynamic) allows a site to express its character fully, cellar techniques and the arbitrary flavours they create become unnecessary. The wine keeps its original taste and its ability to age, and, in the glass, does not hide behind false flavours.” Nicolas Joly.

## **Our Quality Charter**

In the following outline of the requirements for our biodynamic producers you will not see the words ‘organic’ or ‘non-organic’. We simply advocate vineyard and cellar practices that permit the full, true character of specific appellations - vineyard sites – to shine through. We encourage winegrowers to improve their working methods, and inform consumers as to how such methods affect the way an appellation speaks through its wines.

Our purpose is not to establish a league table of winegrowers, but to draw together all who share a common philosophy, whether growers, distributors or consumers. Our aim is also to restore our Appellations to their full significance, in France and abroad, and thus to break free from the ‘technological competition’, with its ever-growing plethora of atypical wines.

## The Charter

### Level 1: The basic principles ★

These rules are obligatory, and must have been implemented over the entire vineyard for a minimum of three years:

- Ploughing or grass cover between rows; all weedkillers are banned.
- Addition of compost or organic fertilisers to sustain microbiological life in the soil.
- No chemical fertilisers: they disrupt vine metabolism and the life of the soil.
- Exclusive use of natural products to fight diseases, in accordance with the norms of organic viticulture. All synthetic chemicals are strictly forbidden, both contact and systemic sprays.
- Yeasts must be indigenous, and no genetically modified or aromatic yeasts are permitted.
- No genetically modified vines.

### Level 2: One step up ★★

This takes the philosophy to a higher level:

- Hand picking, the grapes kept intact before pressing.
- Natural fermentation: no addition of enzymes, bacteria, or synthetic chemicals; no fermentation aids (nitrogen, vitamins, thiamines, dead yeast cells etc); no aromatic additives.
- No interference with the natural concentration of the grapes: no cryoextraction (freezing the grapes before pressing) or other methods of must concentration (vacuum evaporation, reverse osmosis, etc).
- Manual selection of vine cuttings to propagate future vines, in order to respect and increase the bio-diversity of the vineyard. This is a return to true field selection without clones.

### **Level 3: When conditions permit ... ★★★**

This requires the greatest commitment. Adverse weather conditions might prevent strict compliance, and it may not be possible to fulfil these requirements every year:

- No modification of the natural balance of must or wine: no acidification or de-acidification and no chaptalisation of any sort.
- No fining.
- No sterile filtration below a minimum of 1 microns.

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

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

# TOWARDS A RENAISSANCE OF TERROIR WINES

By Nicolas Joly

The concept of appellation emerged in France during the 1920s. This stroke of genius came from the understanding that the taste of wine can only be original and inimitable if it is the full expression of a specific terroir. The ensuing AOC system was meant as a guarantee that consumers would find the unique characteristics of a specific site in the wine they drink. Unfortunately, eighty years later not much remains of the original concept.

Let's try to understand what happened in the hope that more people will become aware of the situation and help restore the original meaning of appellation. Since the 1950s, the development of the synthetic chemicals industry has led to the canvassing of vineyards by salesmen and agricultural advisers who heavily recommend the use of synthetic herbicides. It has not been difficult to convince winegrowers that the use of these products would save them an enormous amount of time and effort by eliminating the necessity for them to till their land.

But the industry neglected to tell the growers that its "magical" products would also totally annihilate the microbes and bacteria in the soil. Since vine roots cannot feed themselves without these microorganisms, growth soon began to decrease in the vineyards. The trap was carefully prepared: massive doses of chemical fertilisers had to substitute for deficient natural growth. (These consist of salts, which force the vine to drink more water to compensate for the salinity imposed on it in the same way as large vegetables shrink during cooking, giving up the excess water they were made to absorb. This is the same type of growth that is recommended for the vine!)

With the destruction of its soil and the onslaught of fertilisers, the vine becomes more vulnerable to disease and the taste of its grapes is altered. The industry's response to disease is the invention of "systemic" chemicals that pass directly into the sap of the vine and interfere with the internal organism of the plant instead of remaining on the surface of vine leaves. This very effective response generates new diseases since the imbalance that causes the disease remains. It also increases the quantity of chemical residues in wine. To compensate for the lost terroir characteristics in the grapes, an incredible technology has been invented, which transforms cellars into factories.

Over 300 aromatic yeasts are available to winemakers, from raspberry to blackcurrant. Enzymes have also been created to forcefully extract colour from the grapes and add fat to the wine as a substitute for abundant sunshine. Although legal, these additives completely betray the true flavours of the terroir created by soil and climate. Does anyone care? The consultants who make a living from this dysfunctional situation have become the apostles of the wine-making process to the detriment of authenticity in the true expression of wine sites. In this context, it has become risky to express a different point of view about viticultural practices or to speak up against methods that are opposed to the laws of life on Earth. Those reckless enough to have tried, can testify to this sad reality. But nature can fight back when one refuses to listen to her. Thus it appears that manipulated wine does

not age well. Time distinguishes between the good and the bad, as one of France's foremost wine journalists recently wrote: "What will gullible wine buyers think of bottles for which they've paid 80 Euros – as an investment or for long cellaring – when they realise they have been cheated? The artificial body and the heavy extraction do not stand up to the test of time."

Educated consumers and producers are finding out that the taste of wine, its harmony, its beauty and its elegance stem from a qualitative world whose origins are intangible. These qualities cannot be slapped onto wine as one replaces a layer of paint. Quality comes from an organised and intangible whole, which extends to the grapes only when certain laws that generate life on Earth are respected. Alas, modern man has become incapable of understanding these macrocosmic laws for he is only interested in what he sees through his microscope or on his computer screen. In reality, the time has come to realise that vines, like all plants, only transform non-matter into matter. That's what photosynthesis is: converting air, heat and light into wood, leaves, grapes and also into taste, colour, and aroma. Photosynthesis transforms energy into matter and life. All living things are made up of frequencies that harmonise with each other, just like the weightless musical notes in a piece of music. Like each individual fruit, all life is generated by our vast solar system. Unfortunately humanity gets further and further away from comprehending this macrocosmic organisation day after day, mostly for short term economic reasons. The true winegrower is the one who devotes himself to understanding life. He is mindful that his efforts must not disturb our vast life system. Organic farming is all about allowing nature to "work." Biodynamics goes even further. It takes advantage of the knowledge of the planet's live energy system to help vines and plants nourish themselves more thoroughly. It serves as a catalyst by acting on photosynthesis and on soil life.

Since energy is not measured in grams - as everybody knows who uses a mobile phone – results can be achieved with infinitesimal dosages per acre of certain preparations. This approach is naturally quite upsetting to our materialistic farming advisers who refuse to understand that life cannot be reduced to quantitative measurements as it is made up of frequencies. These same advisers also take issue that biodynamics is putting an end to their profitable market in order to restore a knowledge to the farmer that should never have been lost. More and more talented winegrowers are converting to biodynamics because of its results. They also do so because more and more consumers are beginning to see that modern technological wines taste the same anywhere on the planet and, depending on where the wine comes from, the same taste can be found for a fraction of the usual price.

For once, the laws of economics go in the direction of truth. France is one of the countries in the world with the greatest number of excellent microclimates and wine sites. Worldwide, it is important to restore true knowledge and to bring terroir back to life so that winegrowers and consumers can rediscover the pleasure of finding authenticity in wine. Together, let's work for the "renaissance of appellation."

# DOMAINE PIERRE FRICK

The Pierre Frick Estate has had close ties with the Alsace wine region for twelve generations, and today cultivates 12ha (30 acres) of vineyards, employing six full-time workers. Our vineyards make up a sort of patchwork, with a dozen calcareous-dominated local soils spread over 15km. The terroirs of the Bergweingarten, Bihl, Rot Murlé and Strangenberg sites each produce wines with quite distinct characteristics. The Steinert, Vorbourg and Eichberg Grands Crus are our most famous wines. We have been cultivating our vineyards organically since 1970 and biodynamically since 1981. With the application of biodynamic 'preparations', both soil and vine become more receptive to their environment: climate, solar and lunar rhythms, etc. Grapes are picked and sorted by hand. The juice is fermented using only indigenous yeasts. Because there is no chaptalisation and no correction of acidity levels, each cuvée is a faithful and balanced reflection of the vineyard site, the vintage and the way the vines have been cultivated throughout the year. We vinify some wines successfully without adding sulphur. Rather than 'making' wines, we allow them to develop their own lively and authentic character.

AOC Alsace, Alsace Grand Cru  
Organic since 1970, biodynamic since 1981

## **Sylvaner 2000 Bergweingarten**

## **Pinot Blanc 2003 Cuvée Précieuse**

## **Riesling 2003 Grand Cru Steinert**

Médaille d'Or Concours Riesling du Monde 2005

## **Pinot Gris 2001 Vendange Tardive**

Médaille d'Or Concours National des Vins Bio Amphore 2006

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# DOMAINE MARCEL DEISS



Domaine Marcel Deiss is located at Bergheim, a small village nestling in the heart of the wine region of Alsace, equidistant from the region's 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. The domaine consists of 26 hectares (52 acres) of hillside vineyards spread over 9 communes and approximately 20 kilometers.

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

The greater the wine, the more the gustatory characteristics linked to the soil take the place of the typicity linked to grape variety or vintage.

When speaking of terroir, the following have to be taken into consideration: geology, pedology, climate and micro-climate, technical exploitation of the character of the soil, micro-fauna 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 inputs behind Jean-Michel DEISS quest for excellence from his Alsace vineyards. His commitment and personal integrity have let 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 distinctions, originality and authenticity.

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

- 1) **Vin du Fruit**: varietally labeled wines from a single designated commune or village
- 2) **Vin de terroir**: field blend of varieties dominated by their terroir, site and soil specificity, which he refers to as his Premier Cru and the AOC Grands Crus
- 3) **Vin de temps**: classic late harvest wines with Vendange Tardive and Sélection de Grains Nobles designations

Alsace-Biodynamic vineyard since 1998

Importers:

Compagniet af 2004 ApS · [www.compagniet.dk](http://www.compagniet.dk) · Tel: 56 16 77 22

Atomwine · [www.atomwine.dk](http://www.atomwine.dk) · Tel: 23 31 14 10

Restaurant Rudolf Mathis · [www.rudolf-mathis.dk](http://www.rudolf-mathis.dk) · Tel: 65 32 32 33

## Pinot Blanc 2004 Bergheim

## Engelgarten 2003

## Huebuhl 2001

## Burlenberg 2001

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# DOMAINE MARTIN SCHAETZEL



Jean Schaezel has two parallel professions: he cultivates his own vineyard whilst running viticulture, oenology and tasting courses for established Alsace growers. He took over his uncle's small vineyard in 1979, and to supplement these seven hectares of vines, he also buys in grapes from organic growers. 'Our objective is to make wines of individuality, reflecting the original character of the terroir of each of our vineyard sites,' he says. 'We aim for optimum ripeness and healthy grapes. To this end, we have taken a balanced, wholesome approach to our vineyards since 1980, and have been biodynamic since 1998. Ploughing alternates with natural grass and weed growth, and the biological life of the soil is stimulated by the application of well-rotted cow manure. The living soil encourages the vine roots to delve deeper year by year, whatever the weather. Through a symbiotic association between roots and mycorrhiza, the vines are thus able to produce grapes and wines that display the true mineral essence of their terroir. Our vineyards are protected by natural fungicides (sulphur and copper), which allow a variety of indigenous yeast flora to flourish. We pick selectively by hand, press the grapes gently for between six and eight hours to limit extraction of phenolics, and allow the wines to ferment spontaneously in oak barrels. The wines are racked in the spring, followed by a period of maturation on fine lees until bottling.'

AOC Alsace

Biodynamic since 1998

Importer: KB Vine · [www.kbvin.com](http://www.kbvin.com) · Tel: 33 14 99 14

**Sylvaner 2005 Vieilles Vignes**

**Pinot Blanc 2005 Cuvée Réserve**

**Riesling 2005 Cuvée Réserve**

**Riesling 2004 Ammerschwihr**

**Riesling 2004 Kaefferkopf Cuvée Nicolas**

**Pinot Gris 2005 Cuvée Réserve**

**Pinot Gris 2004 Grand Cru Marckrain**

**Gewurztraminer 2004 Cuvée Isabelle**

**Gewurztraminer 2004 Kaefferkopf Cuvée Catherine**

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# DOMAINE TEMPÉ

Both children of winegrowers, Anne-Marie and Marc Tempé grew up amongst vines and learnt to love them. And from the moment they met more than 30 years ago, their dream was to produce their own wine one day. In addition to their day jobs, they gradually acquired several vineyard plots, and then in 1993 took over their parents' vineyards. They began by transforming the cultivation of the vineyards, ploughing between the vines, short-pruning, and using only organic sprays. 1995 was a milestone year when they transformed the cellar and bought new winemaking equipment. They decided to go over to biodynamic winemaking in 1996. 'We consider that this is the only way to create good wines,' says Marc.

Their vineyards consist of about thirty plots located north-west of Colmar, around the villages of Zellenberg, Sigolsheim and Saint-Hippolyte. They have a total of eight hectares, including 1,22ha classified as grands crus. Average yields are between 40 and 50hl/ha. They produce around 45,000 bottles per year, split into three categories: fruit wines, terroir wines, and grands crus. They work very traditionally in the cellar: slow, gentle pressing of whole bunches, natural settling, ageing for one to two years on the lees in large barrels, and in some cases a light filtration before bottling. All the wines are made without additives (yeast, sugar...). They use sulphites as little as possible at bottling. Since they make their wines naturally with minimum intervention, the wines often contain a high proportion of carbon dioxide. It is therefore recommended to decant the wines prior to serving to get rid of this slight sparkle and enjoy the wines at their best.

AOC Alsace, Alsace Grand Cru

Biodynamic since 1996, awarded certification in 2000

Bichel Vine · [www.bichel.dk](http://www.bichel.dk) · Tel: 86 22 94 00

**Pinot Blanc Prielgel 2001**

**Riesling Grafenreben 2001**

**Riesling Grand Cru Mambourg 2001**

**Pinot Gris Zellenberg 2003**

**Gewurztraminer Grand Cru Mambourg 2001**

**Gewurztraminer Grand Cru Mambourg 1998**

**Sélection de Grains Nobles**

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# DOMAINE KREYDENWEISS

Marc Kreydenweiss was born in Strasbourg in 1948 from a family of viticulturists who have resided in Alsace for three centuries; he has owned and managed the family domaine since 1971. In 1984 he decides to dedicate himself to produce only wines of exceptional quality. He chooses a new way of expression for his wines: The terroir. The wines have the finesse that made up their reputation, while keeping their concentration, complexity and long finish. In 1989, always concerned about producing quality wines, the Domaine begins producing following the principles of biodynamic agriculture. Thanks to the effort and the homeopathic treatments, the soils are alive, balanced and produce healthy, quality grapes. Emmanuelle, Manfred and Marc work at the Domaine that has a total area of 12 hectares. All of them are motivated by the same philosophy, and each person has a role – a history experienced at the family level to offer you the best of themselves.

Alsatian geology is complex. Rock formations go back to the Primary era (schist), Secondary (sandstone) and even pre-Cambrian (de Ville schist). Risings, faults and glaciations created very different types of terrains coexisting side by side: in Andlau, just a road separates the hard black schist of Kastelberg from the soils made of pink, fine sandstone of Wiebelsberg. The vine takes advantage of the mineral richness of these decomposing soils mainly due to the biodynamic techniques applied, and because these vines are old and their roots penetrate to the deepest parts of the soil. The Grand Crus optimize the originality of these soils. The grapes are harvested when they are over-ripe and the yields do not surpass the 30-40 hl per hectare. The common trait of the terroirs from Andlau is their great mineral richness – without limestone – that is expressed in the wines: subtle, delicate with a great deal of finesse.

Biodynamic Vineyard: since 1989

Importer: Theis Vine · [www.theis-vine.dk](http://www.theis-vine.dk) · Tel: 62 66 11 20

**Barbabelle 2004 - Costières de Nîmes**

**Perrières 2003 - Costières de Nîmes**

**Ansata 2002 - Vin de Pays**

**Kritt Pinot Blanc 2004**

**Andlau Riesling 2004**

**Wiebelsberg Grand Cru Riesling 2003**

**Kastelberg Grand Cru Riesling 2003**

**Lerchenberg Pinot Gris 2004**

**Moenchberg Pinot Gris 2003**

Marc et Emmanuelle KREYDENWEISS

DOMAINE KREYDENWEISS

12, rue Deharbe - 67140 Andlau

Tel: 00 33 (0) 3 88 08 95 83 - Fax: 00 33 (0)03 88 08 41 16

Email: [marc@kreydenweiss.com](mailto:marc@kreydenweiss.com)



# DOMAINE VALENTIN ZUSSLIN

Founded in 1691 our estate is run today by the third generation of the Zusslin family, Valentin, Jean-Marie, Arlette, Jean-Paul, and Marie. We own 13ha of vineyards in the village of Orschwihr, 19km from Colmar, in the south of the Alsace region. Our vineyards include the whole range of Alsace grape varieties. They are planted on a wide variety of soils on the hill of Bollenberg overlooking Orschwihr. We own vines on the Bollenberg's finest site, the Grand Cru Pfingstberg, and the Clos Liebenberg, or 'Hill of Love'. The highest parts of the Pfingstberg have chalky sandstone soils overlaying mica sandstone. The character of our wines, strongly floral and mineral, reflects our terroirs. All our biodynamic preparations are home-made and we use only herbal - sprays on some blocks. Since March 2004 we have been using horses for ploughing, especially on the Clos Liebenberg. We produce our own compost, and much of the vineyard work is done by hand. The grapes are all hand-picked, and we pass two or three times through the vineyard in order to ensure perfect maturity. The grapes are pressed slowly and gently for between eight and 12 hours. Our approach in the cellar is minimalist. The fermentation proceeds naturally, and the wines are aged on the fine lees. We use oak vats, and barrels for the reds, to bring complexity and balance to the wine, though avoiding wood aromas; we are gradually doing away with our steel tanks. No synthetic or chemical treatments are used in the wine making process.'

AOC Alsace, Alsace Grand Cru

Biodynamic since 1997, awarded certification in 1997

Importer: L'Esprit du Vin · [www.esprit-du-vin.com](http://www.esprit-du-vin.com) · Tel: 70 20 10 60

**Pinot Auxerrois Vieilles Vignes 2004**

**Riesling Clos Liebenberg 2002**

**Pinot Gris Clos Liebenberg 2003**

**Riesling Grand Cru Pfingstberg 2002**

**Gewurztraminer Bollenberg La Chapelle 2002**

**Pinot Gris Vendange Tardive 2000**

Marie ZUSSLIN

DOMAINE VALENTIN ZUSSLIN

57 Grand Rue, 68500 Orschwihr, France

Tel: 00 33 (0) 3 89 76 82 84 Fax: 00 33 (0) 3 89 76 64 36

Website: [www.valentin-zusslin.com](http://www.valentin-zusslin.com) Email: [info@valentin-zusslin.com](mailto:info@valentin-zusslin.com)

# CHÂTEAU FALFAS

Château Falfas has a historic reputation. The present buildings date from 1612, and well before that time, the wines were exported to the English Court of the Edwards. The 22ha of vines extend over south-facing slopes around the château amidst the beautiful rolling hills of the Côtes de Bourg, less than half a mile from the Gironde. The domain is planted only with the top Bordeaux varieties: Merlot, Cabernet and Malbec. The soil of Falfas, predominantly clay and chalk, lies over limestone deposits. Limited yields and rigorous selection are standard practice at Falfas. Handpicking and a long, careful vinification and ageing in French oak barrels ensure wines of the highest quality with excellent ageing potential. Our philosophy is simple: we believe that the finest wines are 'grown' not made. The vintner's art lies essentially in allowing the richness of his vineyard to express itself naturally through its fruit. The grape is the key and it must be the pure reflection of its unique terroir. Thus our respect for this terroir is of prime importance, and hence our adherence at Falfas to biodynamic cultivation, and our rejection of extraneous yeasts or other matter, and synthetic chemical products. This permits us to extract the essence of the fruit in order to make a rich, generous wine of great character, a true pleasure to be shared.

AOC Côtes de Bourg

Biodynamic since 1988, awarded Ecocert certification

Importer: L'Esprit du Vin · [www.esprit-du-vin.com](http://www.esprit-du-vin.com) · Tel: 70 20 10 60

Stockist: Aarstiderne A/S · [www.aarstiderne.com](http://www.aarstiderne.com)

## Château Falfas 2002

## Château Falfas Le Chevalier 2002

## Les Demoiselles de Falfas 2004

## Château Falfas 2000

John and Véronique COCHRAN  
CHÂTEAU FALFAS

33710 Bayon sur Gironde, France

Tel: 00 33 (0) 5 57 64 80 41 Fax: 00 33 (0) 5 57 68 93 24

Website: [www.chateaufalfas.com](http://www.chateaufalfas.com) Email: [jvcochran@online.fr](mailto:jvcochran@online.fr)

# CHÂTEAU GOMBAUDE-GUILLOT

'A word of warning,' says owner Dominique Techer. 'This is not a prize-winning, early drinking wine. It is a truly great Bordeaux - a sumptuous, elegant wine with remarkable ageing potential.' Gombaude-Guillot is a family-run estate. At some point in the 1870s, Techer's great-great-grandfather decided to provide his daughter with a dowry - 7ha of vineyards in the heart of Pomerol were thus given as a wedding present and Gombaude-Guillot came into being. The soils are gravel on clay, and the grape mix on these 7ha of organic vineyards today is three-quarters Merlot and a quarter Cabernet Franc, the vines averaging around 35 years in age. The grapes are picked by hand, and average annual production is 32,000 bottles. 'The conversion to organic viticulture sprang initially from a desire both to understand the terroir and to employ environmentally-sound practices,' says Techer. But as the years pass, it is becoming a philosophy of life. The more we observe, the more we learn and interact. The soil tells us whether it is healthy and the vines show us if they're ready to bear fruit. The wine, too, has a message for us, if only we care to listen, as we would to a child we seek to raise in a spirit of respect. The prime ingredient will always be work well done, technical methods bowing to the constraints of living matter, at the service of the authenticity of the terroir.' The result, says Techer, is wonderfully fresh, ripe fruit, and wines that are long, full and deep, concentrated, fresh, flavoursome, and with great finesse.

AOC Pomerol

Organic since 1992, awarded certification in 1998.

**Château Gombaude-Guillot 1999**

**Château Gombaude-Guillot 2000**

**Château Gombaude-Guillot 2001**

**Clos Plince 2003**

Claire LAVAL and Dominique TECHER

CHATEAU GOMBAUDE-GUILLOT

S.C.E.A FAMILLE LAVAL-POMEROL

4 Chemin des Grands Vignes 33500 Pomerol - France

Tel: 00 33 (0) 5 57 51 17 40 Fax: 00 33 (0) 5 57 51 16 89

Email: [chateau.gombaude-guillot@wanadoo.fr](mailto:chateau.gombaude-guillot@wanadoo.fr)

# CHÂTEAU LAGARETTE

*'Château Lagarette: a natural, rare and precious wine.'* (Féret 1865)

*'The Cuvée Renaissance of the Château Lagarette reminds us what Bordeaux can achieve at its best.'* Michel Bettane in *'La Revue du Vin de France'*, 2004

The Château Lagarette estate in the Premières-Côtes-de-Bordeaux has, since 1998, belonged to the Minvielle family, winegrowers and coopers in the village of Camblanes for several generations. Yvon, sociologist, publisher and university professor (in Paris and the Caribbean) has a great interest in viticulture, the wine-growing industry, and biodiversity as it affects viticulture. Olympe, a communication consultant, takes care of the wine-making process, dedicating to it all the patience and attention required to make great wine. Both of their children are fascinated by wine, and are very close to the wine-making process. They would not miss a tasting!

The vineyard dates back to Roman times. It surrounds the 15th century château, a former hunting lodge of the Duke of Epernon. Widely exposed to the various winds (the secret of Lagarette wines), the four-hectare vineyard has 70 per cent of very old Merlot, Cabernet, Malbec vines, plus recent plantations of Cabernet Franc. Olympe and Yvon never considered anything but traditional, ecological methods of viticulture. They believe in sustainable development and strive to protect their land and respect the natural balance between its mineral, vegetal and animal components. The character of the terroir must prevail. Wine is always the result of a unique conjunction between nature and man, a condensation of wine-growers' and wine-makers' knowledge accumulated through the ages. Patience and care, observation, respect for place and time, and observance of biological rhythms are all guiding principles of their work.

AOC Premières-Côtes-de-Bordeaux  
Organic since 1998, biodynamic since 2003

## **Cuvée Renaissance 2001**

## **Cuvée Renaissance 2003**

## **Cuvée Cyrus 2004**

Olympe & Yvon MINVIELLE  
CHATEAU LAGARETTE  
Le Bourg, 33360 Camblanes - France  
Tel: 00 33 (0) 5 56 20 08 78  
Email: chateau.lagarette@wanadoo.fr

# CHÂTEAU LE PUY



Château Le Puy lies in the Côtes de Francs, on the same rock plateau as Saint-Emilion and Pomerol, overlooking the magnificent Dordogne Valley. Our soils are silica-clay on clay-chalk subsoil. We have documents showing that the Amoreau family has lived and cultivated the estate here since 1610. The vineyards (25ha) have been organic since 1964, and biodynamic since 1990. The average age of our vines is 55 years, and our yields are low, at around 29.5hl/ha. For our reds we grow 85 per cent Merlot, 14 per cent Cabernet Sauvignon and one per cent Carmenère, while our whites are 100 per cent Sémillon. The grapes are hand-picked by a professional team, and checked twice over on the sorting table, any bruised or damaged grapes being rejected. We use no added yeasts, and no chaptalisation. Our prestige cuvées, Barthélemy and Marie-Cécile, are fermented without sulphites and then racked off into large casks and oak barrels for about two years' maturation. We bottle unfiltered and with great care halfway into a waning moon. A coating of wax protects the cork.

AOC Côtes de Francs

Awarded organic certification in 1964, biodynamic since 1990

awarded certification in 2005

**Château le Puy 2004**

**Château le Puy 2003**

**Château le Puy Barthélemy 2003**

**Château le Puy Barthélemy 2001**

Jean-Pierre AMOREAU  
CHATEAU LE PUY

33570 Saint-Cibard, France

Tel: 00 33 (0) 5 57 40 61 82 Fax: 00 33 (0) 5 57 40 67 65

Website: [www.chateau-le-puy.com](http://www.chateau-le-puy.com) Email: [amoreau@chateau-le-puy.com](mailto:amoreau@chateau-le-puy.com)

# CHÂTEAU LA GROLET

Amidst the attractive hills of the Côtes de Bourg, the turreted Château La Grolet with its lake and orchards, is surrounded by 28 ha of sun-exposed slopes and terraces, on the famous clay and gravel soil. The vines, Merlot, Cabernet Sauvignon and Malbec, are on average 40 years old, but some are as old as 80. Catherine and Jean-Luc Hubert aim to increase the biodiversity of the estate through biodynamic methods. They pick by hand into small boxes, and ferment their wines slowly and gently using indigenous yeasts. The result is a very elegant, subtle wine with great richness, earthy spice and impressive length. La Grolet, suggest the Huberts, is perhaps the property that best expresses the terroir of the Côtes de Bourg. Annual production averages around 1,100 hl, with an average yield of 40 hl/ha.

AOC Côtes de Bourg

Biodynamic since 2000, awarded certification in 2000

**La Coccinelle de La Grolet, Côtes de Bourg, Cuvée Merlot 2003**

**Château La Grolet, Côtes de Bourg, Cuvée Classique 2003**

**Château La Grolet, Côtes de Bourg, Cuvée „Le G“ 2003**

**Château La Grolet, Côtes de Bourg, „Tête de Cuvée“ 2002**

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Jean-Luc HUBERT  
CHATEAU LA GROLET

33710 Saint Ciers de Canesse, France

Tel: 00 33 (0) 5 57 42 11 95 Fax: 00 33 (0) 5 57 42 38 15

Website: [www.la-grolet.com](http://www.la-grolet.com) Email: [contact@la-grolet.com](mailto:contact@la-grolet.com)

# DOMAINE A. ET P. DE VILLAINÉ

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

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

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

- Steep slopes with nutrient-poor, limestone-rich soils which favor a good maturity of the grapes and yields that are naturally low
- The conservation, through selection in the vineyards, of old types such as the golden "Aligoté doré" grape which makes wines that are more aromatic and harmonious

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

Organic Vineyard: since 1986

Importer: KB Vine · [www.kbvin.com](http://www.kbvin.com) · Tel: 33 14 99 14

## **Bouzeron 2005**

## **Rully Les Saint Jacques 2005**

## **Bourgogne Côte Chalonnaise La Digoine 2005**

## **Mercurey Les Montots 2005**

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

2 rue de la Fontaine - 71150 Bouzeron - France

Tel: 00 33 (0)3 85 91 20 50 Fax: 00 33 0(3) 85 87 04 10

E-mail: [contact@de-villaine.com](mailto:contact@de-villaine.com)

# DOMAINE PIERRE MOREY

Pierre Morey founded his domaine in 1971, following his parents and forefathers, wine makers in Meursault for two centuries (and in Chassagne-Montrachet before that). The domaine has a surface area of ten hectares in the communes of Meursault, Monthelie, Pommard and Puligny-Montrachet, and produces the following appellations: Bourgogne Aligoté, Bourgogne “Chardonnay”, Meursault, Meursault “Les Tessons”, Meursault Perrieres premier cru, Batard-Montrachet grand cru, Bourgogne “Pinot Noir”, Monthelie, Meursault “Les Durots”, Pommard Grands Epenots premier cru.

All the vineyards have been cultivated bio-dynamically since 1997, after five years of organic production (Ecocert certificate and Biodynamic).

The wines of the domaine Pierre Morey are distributed exclusively by the Morey-Blanc company, a small, family-run marketing company.

Biodynamic: since 1997

Importer: L'Esprit du Vin · [www.esprit-du-vin.com](http://www.esprit-du-vin.com) · Tel: 70 20 10 60

Stockist: Aarstiderne A/S · [www.aarstiderne.com](http://www.aarstiderne.com)

## **Bourgogne Aligoté 1999**

## **Bourgogne Chardonnay 1999**

## **Meursault „Les Tessons“ 1999**

## **Monthelie 1999**

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Pierre MOREY

DOMAINE PIERRE MOREY

13, rue Pierre Mouchoux - 21190 Meursault - France

Tel: 00 33 (0)3 80 21 21 03 Fax: 00 33 (0)3 80 21 66 38

E-mail: [morey-blanc@wanadoo.fr](mailto:morey-blanc@wanadoo.fr)

# DOMAINE LEROY

Michel Bettane wrote in the Revue du Vin de France July/August 2000: 'The Domaine Leroy reminds us all of the margin that exists between the very good and the great.' And in the Bettane/Desseuve 2005 Guide he commented: 'This for us is the absolute peak of Burgundy, the only regrets being the rarity of the wines and the discouraging prices, sometimes justified, however. A recent extensive comparative tasting of the grands crus from the domaine revealed a very definite evolution in style in the later vintages, mainly thanks to biodynamic cultivation. The wines have become more harmonious, and their tannins have mellowed, whilst they have lost none of their stature and breeding.'

Biodynamic since 1989, awarded Demeter certification in 1989 and Ecocert in 1991  
 Importer: L'Esprit du Vin · [www.esprit-du-vin.com](http://www.esprit-du-vin.com) · Tel: 70 20 10 60

**Domaine Leroy 2004 Bourgogne**

**Domaine Leroy 2004 Nuits Saint Georges**

**Domaine Leroy 2004 Vosne-Romanée**

**Domaine d'Auvenay 2004 Auxey-Duresses**

Madame Lalou BIZE-LEROY  
 DOMAINE LEROY & DOMAINE D'AUVENAY

Rue du Pont Boillot, 21190 Auxey-Duresses, France

Tel: 00 33 (0) 3 80 21 21 10 Fax: 00 33 (0) 3 80 21 63 81

Website: [www.domaineleroy.com](http://www.domaineleroy.com) Email: [domaine.Leroy@wanadoo.fr](mailto:domaine.Leroy@wanadoo.fr)



# CHAMPAGNE FLEURY

A winegrowing family for many generations, the Fleurys own vineyards on the chalky-clay slopes of the Côte des Bar in the southern part of the Champagne region, at the spot where the first tributaries flow into the Seine. Emile Fleurie was the first in the area after phylloxera to replant his vineyards with grafted Pinot vines. In 1929, his son Robert became one of the first récoltants-manipulants in the Aub. Robert's son Jean-Pierre, the current owner, abandoned his dream of becoming an astronomer to take over the family estate, which at that time was managed conventionally. In 1970, he heard about the biodynamic system, and began to experiment with an ecological approach, mechanical weeding, organic manure etc. By 1989, he began gradually converting to biodynamic, first in only one block, then in the whole vineyard in 1992. He was the first biodynamic Champagne producer. Recognition followed quickly: in 1993, Gault-Millau elected Jean-Pierre winemaker of the year, and he continues to receive international awards every year. For example, in 2004 he received a gold medal for the Brut Rosé at the Mondial du Rosé, and Grand Prix d'Excellence silver medals for his Fleur de l'Europe and his Brut Millésimé 1997 at the Vinalies competition in Paris.

AOC Champagne

Biodynamic since 1989

Importers:

L'Esprit du Vin · [www.esprit-du-vin.com](http://www.esprit-du-vin.com) · Tel: 70 20 10 60

Bichel Vine · [www.bichel.dk](http://www.bichel.dk) · Tel: 86 22 94 00

Stockist: Aarstiderne A/S · [www.aarstiderne.com](http://www.aarstiderne.com)

## Carte Rouge Brut

## Rosé Brut

## Millésimé 1996

## Cuvée Robert Fleury 2000

Jean-Pierre FLEURY  
CHAMPAGNE FLEURY

43 Grand Rue, 10250 Courteron, France

Tel: 00 33 (0) 3 25 38 20 28 Fax: 00 33 (0) 3 25 38 24 65

Website: [www.champagne-fleury.fr](http://www.champagne-fleury.fr) Email: [champagne@champagne-fleury.fr](mailto:champagne@champagne-fleury.fr)



# CHAMPAGNE DAVID LÉCLAPART

*"The sky gives birth, the earth provides, and men refine". Bernard de Clairvaux, 1091-1153*

Great-grandchild, grandchild and son of winegrowers, David Léclapart grew up in the rhythm of vineyard and winemaking. Having studied at the agro-biology school of Beaujeu, he returned to his vineyard (and his destiny?) with an urge to learn, a passionate desire to work in harmony with nature, and a vital need to respect life (from vineyard to glass). The biodynamic approach became his motto as he launched himself into the hard work of winemaking. He experienced doubts and obstacles but remained focused on his mission. The biodynamic philosophy has enabled him to achieve and respect four principles: purity, energy, pleasure and ecology. Cultivated according to biodynamic principles, his vineyard has the opportunity to grow in harmony with solar and natural forces, consequently offering the wine-drinker purity, energy and pleasure.

David's work in the cellars follows the same principles. He avoids all artificial wine-making technologies, which would contaminate, damage and desecrate the essence of his appellation. A winemaker in heart and soul, he is stimulated only by a combination of soil, climate, wine and workmanship. Today, David cultivates almost three hectares of a single cru (Trépail, 1er cru). Ninety per cent of this vineyard is planted with Chardonnay for his Champagne. The remainder is Pinot Noir, which he uses to make Coteaux Champenois red or Champagne rosé, made by the maceration method.

AOC Champagne

Biodynamic since 1998, awarded certification in 2001

Importer: Pétillant I/S · kontoret@petillant.dk · Tel: 25 37 02 42

## **Cuvée l'Apôtre 2002**

## **Cuvée l'Amateur 2003**

David and Carole LÉCLAPART  
CHAMPAGNE DAVID LÉCLAPART

10 rue de la Mairie 51380 Trépail - France

Tel: 00 33 (0) 3 26 57 07 01 Fax: 00 33 (0) 3 26 57 07 01

Email: david.leclapart@wanadoo.fr

# DOMAINE ANDRÉ ET MIREILLE TISSOT



Domaine André and Mireille Tissot was founded in 1962. It is now run by Stéphane Tissot and currently covers 32 hectares of vines in the Arbois and Côtes du Jura appellations. It has been run according to the principles of organic viticulture since 1999. Our vine blocks are located in famous sections of the vineyards:

- 4.5ha of 'Bruyères'
- 2ha of 'Mailloche'
- 3.8ha of 'En Spois'
- 9.85ha of 'En Barberon'
- 0.71ha of 'Clos de la Tour de Curon'
- 1ha of 'Corvées sous Curon'

Individual blocks are vinified separately, and most wines spend a time in barrel. We make various local Chardonnay wines, Savagnin, and a number of red grape varieties (Poulsard, Trousseau and Pinot Noir), together with Vin Jaune and Vin de Paille. Our annual production amounts to 130,000 bottles, most of which is bottled unfiltered and with a minimum of sulphur.

AOC Arbois, Côtes du Jura  
Organic since 1999

## **Arbois Chardonnay La Mailloche 2004**

## **Arbois Traminer 2004**

## **Arbois Savagnin 2002**

## **Spirale-Passrillage de Raisins sur Paille 2003**

Stéphane TISSOT  
DOMAINE ANDRE ET MIREILLE TISSOT  
BP 77 - Quartier Bernard, 39600 Montigny-les-Arsures, Jura, France  
Tel: 00 33 (0) 3 84 66 08 27 Fax: 00 33 (0) 3 84 66 25 08  
Email: stephane.tissot@wanadoo.fr



# DOMAINE CAZES

Langue Doc - Roussillon

Domaine Cazes, a family concern founded at the beginning of the last century, is today one of the biggest viticultural domains in France to be cultivated biodynamically. The vineyards were gradually converted to biodynamic methods from 1997. Being a block of 120ha of vines, this biodynamic haven is little disturbed by the outside world. Here in the heart of the Roussillon region, near Rivesaltes, between the Pyrenées and the Mediterranean, the soil is very dry, and the vines are planted at very low density. Disease risk is low, but prophylactic treatments and herbal sprays further ensure that the vines remain healthy. Our main objective is to encourage the vine roots to delve down into the sub-soil, so that the grapes can be nourished with all the minerals and oligoelements of the terroir. We regularly plant grass and cereals between the rows to break up and aerate the soil, and encourage life deeper in the ground. Regular use of natural biodynamic compost improves the animal, mineral and vegetal mix in the soil. The roots can thus establish themselves in the earth and gain access to permanent moisture. For replanting purposes, Domaine Cazes propagates its own new vines from cuttings taken from a wide selection of the existing vines - those that are giving the desired low yields and high quality. This 'massal selection' does not produce the uniform characteristics of cloned vines. The vintage starts in mid-August when the grapes are perfectly ripe. Pressing is done as gently as possible. Dry wine fermentations are carried out exclusively with indigenous yeasts. Maturation techniques are also a matter of great care. The dry wines, after barrique ageing, mature in bottle for a further one to three years before release. The sweet wines can sometimes remain in wood for as long as 22 years.

AOC Côtes du Roussillon Villages, Muscat de Rivesaltes

Biodynamic since 1997

Importer: L'Esprit du Vin · [www.esprit-du-vin.com](http://www.esprit-du-vin.com) · Tel: 70 20 10 60

Stockist: Aarstiderne A/S · [www.aarstiderne.com](http://www.aarstiderne.com)

**Côtes du Roussillon Villages, Cuvée Ego 2000 & 2005**

**Côtes du Roussillon Villages, Cuvée Alter 2000 & 2003**

**Rivesaltes Cuvée Grenat (VDN) 2003**

**Rivesaltes Cuvée Muscat (VDN) 2003**

Emmanuel CAZES  
DOMAINE CAZES

4 rue Francisco Ferrer, 66 600 Rivesaltes, France

Tel: 00 33 (0) 4 68 64 08 26 Fax: 00 33 (0) 4 68 64 69 79

Website: [www.cazes-rivesaltes.com](http://www.cazes-rivesaltes.com) Email: [emmanuel.cazes@cazes.com](mailto:emmanuel.cazes@cazes.com)

# DOMAINE DU TRAGINER

The vineyards of Banyuls and Collioure are some of the most spectacular in the world. At the point where the Pyrenees meet the Mediterranean, 1,700ha of steep schistous slopes tumble into the sea. The Domaine du Tragner, clinging to the slopes above Banyuls-sur-Mer, covers 7ha of the Collioure and Banyuls appellations, and enjoys a very sunny exposure. In 1988, Jean-François Deu started using organic and biodynamic methods in some of the vineyards. Since September 1997, the whole vineyard has been converted to organic and biodynamic. Part of the vineyard is still ploughed with the help of a mule, guided by his 'tragner', the Catalan for muleteer. Anicet, Jean-François' uncle, is the last tragner in Banyuls, and certainly the most famous. At Domaine du Tragner, we use neither yeasts nor enzymes, nothing but top-quality grapes. Some of our wines are made without sulphites. Do come and taste the true flavour of our terroir...

AOC Banyuls, AOC Collioure

Biodynamic since 1997

Importer: L'Esprit du Vin · [www.esprit-du-vin.com](http://www.esprit-du-vin.com) · Tel: 70 20 10 60

## **Collioure 2003**

## **Collioure 2003 Cuvée Capatas**

## **Collioure 2002 Cuvée Octobre**

## **Banyuls Rimage 2004**

## **Banyuls Blanc 2004**

Jean-François Deu  
DOMAINE DU TRAGINER  
56 avenue du Puig del Mas, 66650 Banyuls-sur-Mer, France  
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Website: [www.tragner.com](http://www.tragner.com)

# FERME DE LA SANSONNIÈRE

The fruit of our quest for quality can be grasped year after year when tasting the different vintages of our wines. Whatever the weather we have endured during the harvest, the quality of the wines keeps improving little by little. However strange it may first appear, different elements can account for this: first our yields, between 30 and 35 hl/ha; secondly our selection of grapes according to the wine. The harvest time starts in October and can last until mid-November. They both provide ripeness and sanitary quality of the grapes. As far as the improved quality is concerned, there are three other important elements: our gradually replacing the wines (which date back to the '70s) by vines which have not been cloned and which we graft on the best roots available (Riparia). You must realise that it is much easier to get riper grapes and that they are naturally so little vigorous that prevents them from diseases (which by the way would eventually make the GMO vines useless). These two combined elements are enhanced by biodynamics. Every year we can see how regenerating it is for the soil, plants, animals and our health. So you can get better results without having to pay for expensive chemical products. However we have to make personal efforts: we cannot spare being involved physically and intellectually as there is not ready-made recipe. Needless to say, we have to question our way of working and ideas every day and be able to cope with our errors in order to go ahead. Along with these unavailable „must“ we have experimented ungrafted (French) vines. We can say that we get a still more refined wine.

We also produce some dry wines which are not filtered, and obviously a better quality.

Loire-Biodynamic Vineyard: Since 1990

Importer: Rosforth & Rosforth · [www.rosforth.dk](http://www.rosforth.dk) · Tel: 33 32 55 20

**Anjou Blanc “La Lune” 2004**

**Anjou Blanc “Les Fouchardes” 2004**

**Anjou Blanc “Les vieilles vignes des Blanderies” 2003**

**Anjou Rouge “Les jeunes vignes des Gelinettes” 2004**

Mark ANGÉLI  
 FERME DE LA SANSONNIÈRE  
 49380 Thouarce - France  
 Tel/Fax: 011 33 (0)2 41 54 08 08

# CHÂTEAU TOUR GRISE

La Tour Grise is an old manor house in typical Loire style, the oldest parts of which date back to the 15th century. It is set in the heart of the historic village of Puy Notre Dame, within the Saumur appellation. The vineyard, planted with 15ha of Cabernet Franc and 5ha of Chenin Blanc, has been cultivated organically since 1998. In order to encourage bio-diversity in the vineyard, we grow grass between the rows of vines, mowing only once a year before the vintage. We hoe under each row and we manage the vines with as little intervention as possible from pruning until harvest-time. We debut in the spring, but we do not summer prune. This, we believe, helps reinforce the vines' immunity to disease. Everything possible is done to bring the grapes to perfect natural maturity. Vinification is a gentle affair, with no added yeast, no chaptalisation, and a minimum of sulphites. We believe that a wine should reflect its origins, terroir and vintage.

AOC Saumur

Partly organic since 1991, completely since 1997, biodynamic since 1998 and awarded certification in 2001

**Saumur Brut non dosé 2000**

**Saumur Blanc “Amandiers” et “Fontenelles” 2002**

**Saumur Rouge “253” et “Vigneaux” 2003**

**Rosé “Zéro Pointé”**

LOIRE

Philippe and Françoise GOURDON  
CHATEAU TOUR GRISE

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Website: [www.latourgrise.com](http://www.latourgrise.com)

Email: [phillipe.gourdon@latourgrise.com](mailto:phillipe.gourdon@latourgrise.com)

# COULÉE DE SERRANT

There have been 875 consecutive grape harvests at La Coulée de Serrant! Cistercian monks planted this historic vineyard with vines in 1130. Today, the seven hectares of vines overlooking the Loire constitute a rare, single-property AOC. Biodynamic practices were progressively introduced here from 1980 onwards and the entire vineyard has been biodynamic since 1984. Since then, all synthetic chemical products, weed killers and the like have been banished from the whole estate, not simply from the vineyard. A herd of cows produces compost for the vines. A flock of sheep grazes the cover crop during the winter. Two hectares of old vineyard (which are also used as a source of plant material to propagate new vines) are cultivated by horse-drawn plough. In some blocks we stopped treating the vines with copper and sulphur three years ago. Our quest is to bring out the essential character of the schist soil and the microclimate here on the banks of the Loire, the great originality of flavour, the colour and aromas, and the good ageing potential that this terroir can produce. At harvest time we pass three to five times through the vineyard, picking only the perfectly ripe grapes: this is necessary because we grow natural vines rather than standardised clones, which would ripen more or less at the same time. In the winery, we do virtually nothing apart from stirring the lees and pre-filtering. We use only a small proportion of new, barely toasted wood so that the original flavours are not affected. Our three wines, Coulée de Serrant, Savennières-Roche aux Moines, and Savennières should be opened 12 to 24 hours ahead of tasting and served at 14 to 15°C. Once our Coulée de Serrant has been opened, it will improve for several days and reach its peak three to five days after opening.

AOC Coulée de Serrant, Savennières, Roche aux Moines

Biodynamic since 1980, awarded certification in 1984

Importer: L'Esprit du Vin · [www.esprit-du-vin.com](http://www.esprit-du-vin.com) · Tel: 70 20 10 60

Stockist: Aarstiderne A/S · [www.aarstiderne.com](http://www.aarstiderne.com)

## Savennières “Nicolas Joly” 2003

## Clos de la Bergerie - Roche aux Moines 2003

## Coulée de Serrant 2003

Nicolas JOLY

CLOS DE LA COULÉE DE SERRANT

Château de la Roche aux Moines, 49170 Savennières, France

Tel: 00 33 (0) 2 41 72 22 32 Fax: 00 33 (0) 2 41 72 28 68

Website: [www.coulee-de-serrant.com](http://www.coulee-de-serrant.com)

Email: [coulee-de-serrant@wanadoo.fr](mailto:coulee-de-serrant@wanadoo.fr)

# DOMAINE SAINT NICOLAS

The Domaine Saint Nicolas vineyards at Ile d'Olonne are set amidst marshes near the Vendée coast of western France. A pine forest protects this little microclimate from the ocean. The vineyards were dying out here when the Michon family took over the estate in 1960. It is now a 33ha family vineyard run by Thierry Michon. The soils are clay and schist, and the grape varieties Pinot Noir, Gamay, Cabernet Franc and Negrette for reds, and Chenin Blanc, Chardonnay and Groslot Gris for the whites. The yield is 30 to 45hl/ha. Biodynamic methods were introduced in 1993 and were applied to all our vineyards in 1995. The grapes are all hand picked, transported in baskets, and then sorted. We use a pneumatic press, and maturation is in stainless vats for white and rosé wines, while red wines are matured in oaks vats.

As well as freshly aromatic, fruity wines for drinking young, I make more concentrated wines for ageing. My philosophy is to give pleasure by producing the best quality wines, with a mineral character, and made in a way that respects nature.

AOC Fiefs Vendéens-Brem

Biodynamic since 1993, awarded certification in 1998

Importer: Rosforth & Rosforth · [www.rosforth.dk](http://www.rosforth.dk) · Tel: 33 32 55 20

**Cuvée Les Clous 2005**

**Cuvee le Haut des Clous 2004**

**Cuvée Reflet 2005**

**Cuvée Le Poiré 2004**

**Cuvée Jacques 2003**

LOIRE

Thierry MICHON

DOMAINE SAINT NICOLAS

11 rue des Vallées, 85470 Brem-sur-Mer, France

Tel: 00 33 (0) 2 51 33 13 04 Fax: 00 33 (0) 2 51 33 18 42

Website: [www.domainesaintnicolas.com](http://www.domainesaintnicolas.com)

Email: [contact@domaine-saint-nicolas.com](mailto:contact@domaine-saint-nicolas.com)

# DOMAINE MOSSE



All our vineyards surround the village of Saint-Lambert-du-Lattay, just south of Angers in the Loire Valley. We grow nearly three hectares of Cabernet Franc and Cabernet Sauvignon, nearly seven hectares of Chenin Blanc, and a small amount of Gamay, Chardonnay, Grolleau Gris and Grolleau Rouge. The Chenin vines for our Coteaux du Layon St-Lambert Les Bonnes Blanches are 30 years old. The soil consists of sand, gravel, quartz, and schist at varying depths.

Our vineyards are cultivated using both organic and biodynamic methods. We plough the soil, debud, thin out the developing grape bunches, and leaf-pluck by hand in summer. The grapes are harvested to give minimum alcoholic potentials of 13 degrees for dry whites and reds, and 20 degrees for sweet white Coteaux du Layon.

Yields are low and we pick selectively by hand. Pressing is slow and gentle, as is fermentation. We use the indigenous yeasts - as part of a living system, our vines have their own micro-organisms which allow the grapes to ferment with respect for their terroir. Our wines mature in barrels. We use no chemicals, no added sugar, enzymes or yeasts - no added anything.

Our life's work is to respect nature, wine, and those who drink it...

AOC Anjou, Rosé d'Anjou and Coteaux du Layon  
Organic since 1999, biodynamic since 2001

**Anjou blanc “Le Rouchefer” 2004**

**Anjou blanc “Les Bonnes Blanches” 2004**

**Anjou blanc “Marie Besnard” 2004**

**Echantillon Anjou blanc 2005**

**Coteau du Layon 2005**

**Anjou rouge 2004**

René MOSSE  
DOMAINE MOSSE

4 rue de la Chauvière, 49750 Saint-Lambert-du-Lattay, France  
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Website: [www.domaine-mosse.com](http://www.domaine-mosse.com) Email: [domaine.mosse@wanadoo.fr](mailto:domaine.mosse@wanadoo.fr)

# DOMAINE COUSIN-LEDUC

South of Angers in the Loire Valley, Olivier Cousin of Domaine Cousin-Leduc produces natural wines similar to those made here by his ancestors. His plough is pulled by a horse, and no chemicals touch his vineyards. He aims for wines that display the true nature of the terroir and the grape variety. The grapes grown on this 12ha domaine are Gamay, Chardonnay, Sauvignon, Cabernet Franc, Grolleau and Chenin Blanc. His wine contains no added enzymes, sulphites or yeasts.

AOC Anjou Rouge and Blanc, Gamay, Groslot  
Organic since 1996, biodynamic since 2002

## **Cousin de Martigné 2002**

## **Anjou Pur Breton 2004**

## **Anjou Vieilles Vignes 2004**

## **Chardonnay 2004**

# CHÂTEAU DE ROQUEFORT

*I set down two litres of red wine, from the Villeneuve Flayosc property, in Roquefort-la-Bédoule... Château Les Mûres. An absolute masterpiece of flavour.' (Original extract from Solea by Jean Claude Izzo).*

The vineyards of Château de Roquefort come to a stop less than 400 metres from the Mediterranean Sea, on the coast between Marseille and Bandol. The north-west-facing slopes of this sheltered, rocky hollow are a perfect situation for ripening Grenache and Carignan. The site may be wild and harsh by Provence standards, but its red wines are generous, full-bodied and opulent, and its rosés and whites wonderfully fresh. A joiner by training, Raimond de Villeneuve certainly cuts no corners with his raw materials. He likes to make wines full of verve, colour and fruit, and cultivates his vines in a strictly natural way. At Château de Roquefort, the 2003 and 2004 vintages were a great success, and there are high hopes that future vintages will prove to be just as flavoursome...

AOC Côte de Provence, Vin de Pays Bouches-du-Rhône

Biodynamic since 1995

Importer: L'Esprit du Vin · [www.esprit-du-vin.com](http://www.esprit-du-vin.com) · Tel: 70 20 10 60

Stockist: Aarstiderne A/S · [www.aarstiderne.com](http://www.aarstiderne.com)

**Château de Roquefort Clairette 2005**

**Château de Roquefort Les Genêts 2005**

**Château de Roquefort Corail 2005**

**Château de Roquefort Les Mûres 2004**

**Château de Roquefort Rubrum Obscurum 2001**

Raimond and Florence DE VILLENEUVE  
CHÂTEAU DE ROQUEFORT

13830 Roquefort-la-Bédoule, France

Tel: 00 33 (0) 4 42 73 20 84 Fax: 00 33 (0) 4 42 73 11 19

Email: [chateau.de.roquefort@free.fr](mailto:chateau.de.roquefort@free.fr)



# CHÂTEAU SAINTE ANNE

Sainte Anne is a family-run estate in the Bandol Appellation in the heart of Provence. Our vineyard has complex soils (dry limestone mixed with white sand allowing very deep drainage) and a specific micro-climate with cool nights allowing the local variety, Mourvèdre, to reach perfect ripeness. Summers are strikingly hot, autumns prone to heavy rain, and there are powerful winds (Mistral) and a strong maritime influence. We make white, rosé and red wines. Eighteen months of wood ageing in large 50hl oak vats gives smooth tannins to our red wines.

AOC Bandol

Biodynamic since 1976, certified in 1992

**AOC Bandol Rosé 2005**

**AOC Bandol 2003**

**AOC Bandol Cuvée Collection 2003**

**AOC Côtes de Provence 2004**

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Jean-Baptiste DUTHEIL de la ROCHERE  
CHATEAU SAINTE ANNE

Ste Anne d'Evenos, 83330 Evenos, France

Tel: 00 33 (0) 4 94 90 35 40 Fax: 00 33 (0) 4 94 90 34 20

Email: [chateausteanne@free.fr](mailto:chateausteanne@free.fr)

# CLOS DU JONCUAS

The Chastan family vineyard at Gigondas has been cultivated organically ever since it was created at the beginning of the last century, and the wines have always been made in a natural way. Today, following the age-old methods, we continue to listen to nature and work with our environment. This creates delicious wines of great purity that reflect the characteristics of our terroir.

We have 29ha of very mature vineyards: the youngest vines are 45 years old, the oldest 90. We grow Grenache, Carignan, Cinsault, Mourvèdre, Syrah, Clairette, Roussanne and Marsanne. Our wines are vinified in cement tanks, fermenting for two to four weeks, depending on the appellation and year. Such is the quality of the grapes coming in from our vineyards that we are able to work a minimum of intervention, year after year. The Gigondas wines are aged for one year in a large oak vats.

AOC Gigondas  
Organic since 1989

**Domaine La Garancière 2005 Séguret - Blanc**

**Clos du Joncuas 2005 Gigondas - Rosé**

**Clos du Joncuas 2003 Gigondas**

**Clos du Joncuas 2000 Gigondas**

**Domaine La Garancière 2001 Séguret**

**La Font de Papier 2001 Vacqueyras**

Dany and Fernand CHASTAN  
CLOS DU JONCUAS  
84190 Gigondas, France

Tel: 00 33 (0) 4 90 65 86 86 Fax: 00 33 (0) 4 90 65 83 68

Website: [www.vignerons-independent.com/members/clos-du-joncuas](http://www.vignerons-independent.com/members/clos-du-joncuas)

# DOMAINE DE VILLENEUVE

In the north of Châteauneuf-du-Pape, Domaine de Villeneuve has vineyards of extraordinary geological diversity, with a wide range of soils and micro-terroirs. Some are a blend of red clay, silt and the 'pudding stone' galets typical of this part of the Rhone Valley, lying over sand. Others are composed of silt, clays and fine sand over pale yellow sedimentary clay.

The estate was taken over in 1993 by the Wallut and Roy de Blicquy families, who were determined to make one of the best wines of the appellation. Today on their 8.4ha they grow 70 per cent Grenache, 16 per cent Mourvedre, eight per cent Syrah, four per cent Cinsault and two per cent Clairette. Yield is a tiny 24 to 28hl/ha, and 90 per cent of the vines are between 30 and 95 years old. The vineyards are not deep-ploughed but lightly hoed, just enough to allow the soil to breath without being compacted, and without disturbing the creatures that work the soil, or killing the surface vegetation, which is useful in that it competes for nutrients with the vines, and makes the soil surface more permeable to water. Apart from biodynamic preparations, the only treatments used are sulphur and copper. We thus encourage the vines' natural immunity, their inner strength.

The cellar is completely underground, on two levels, built out of great blocks of stone. The grapes simply drop into the vats, either whole, lightly crushed or destalked. We chose lined concrete vats because of their superior insulating properties, important in our hot climate. Our fermentation tanks hold 80hl, our maturation vats 50hl. Fermentations take between 20 and 40 days, depending on grape variety and vintage, with limited pumping-over. The wine matures in vat and in barrels (which we use up to five times) on fine lees, but the proportion aged in wood never exceeds 20 per cent

AOC Châteauneuf-du-Pape

Organic since 2000, biodynamic since 2005

Importer: William Petersen Vin · Tel: 45 86 05 20

**Domaine de Villeneuve Les Vieilles Vignes 2004**

**Domaine de Villeneuve Les Vieilles Vignes 2003**

Stanislas WALLUT and Christophe MINGEAUD  
DOMAINE DE VILLENEUVE

Route du Courthézon, 84100 Orange, France

Tel: 00 33 (0) 4 90 34 57 55 Fax: 00 33 (0) 4 90 51 61 22

Email: domainedevilleneuve@free.fr

# DOMAINE MONTIRIUS

This 54ha family-run estate has existed for five generations. Over the last fifteen 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. In 2002 we built a new winery in line with our biodynamic principles (concrete vats built with dynamised water, building in harmony with its surroundings etc). We always tend and handle our grapes with particular care, and we wish to continue doing justice to our terroirs, and bringing out their true character. We make a red Vin de Pays de Vaucluse called Le Cadet de Montirius; Vacqueyras Montirius red, white and rosé; a red Vacqueyras under the label Clos Montirius; and a red Gigondas called Montirius.

AOC Gigondas, Vacqueyras

Biodynamic since 1996 Awarded certification in 1999

Importer: Vinea Nordic · cb@vineanordic.com · 38 32 12 01

**Montirius 2004 Vacqueyras - Blanc**

**Montirius 2003 Vacqueyras - Rosé**

**Montirius 2003 Vacqueyras**

**Clos Montirius 2003 Vacqueyras**

**Montirius 2003 Gigondas**

**Confidenciel 2004 Gigondas**

Christine and Eric SAUREL  
MONTIRIUS

Le Devès, 84260 Sarrians, France

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Website: [www.montirius.com](http://www.montirius.com) Email: [montirius@wanadoo.fr](mailto:montirius@wanadoo.fr)

# DOMAINE LE BOUSCAS

Situated between Toulouse to the East and Bordeaux to the West, Agen to the North and Pau to the South, the department of the Gers is a crossroads and a cultural melting pot. It's an island in the center of South-West France, still virgin with its perfumes of paradise. Here, forget about motorways, train lines, heavy industry, only nature as far as the eye can see, across rolling countryside towards the wonderful mountain chain of the Pyrenees. It's at the heart of this country of a thousand castles that little Bouscas lies, proud of its two centuries of existence. With 12 hectares of vines of which 9 are in production, with meadows and woodland bounded by two streams, the domaine is a real haven of peace which we would be delighted to share with you. Since we took over Bouscas in 2001, we have applied the practices and above all the philosophy of Bio-Dynamics, in looking after our vines and making our wine. Our yields are deliberately held low in order to improve quality: what we are seeking to do above all is to introduce a little bit of the life of our corner of paradise in each of our wines.

Our land: Chalk/Lime

Our varieties: Tannat 34 years old, Merlot 33 years old, Ugni-Blanc 30 years old, Colombard 19 years old and Cabernet Franc 3 years old.

Our appellation : Vin de Table Français

Biodynamic Vineyard: since 2001

**Vaihana 2004 Blanc Demi-sèc**

**Fleur de Thézan 2004 Blanc Sèc**

**Dulcinée 2003 Liqueureux**

Floréal ROMERO  
 DOMAINE LE BOUSCAS  
 32330 Grondin - France  
 Tel: 00 (0)5 62 29 11 87  
 E-mail: fromero@free.fr



# CASTAGNA VINEYARD

Film Director Julian Castagna and his wife, writer Carolann Castagna, own and run the Castagna Vineyard. Castagna lies at an altitude of 500 metres 5.5km outside the historic town of Beechworth in north-east Victoria, high in the foothills of the Australian Alps. The soil consists mainly of decomposed granitic loam on a base of clay. The climate is distinctly Mediterranean, with hot days and cool nights. The land has been farmed biodynamically from the very beginning and their wines have quickly become icons of the new wave of Australian Shiraz. The vineyard is hand-pruned and the fruit hand-picked and cropped at a little under two tons per acre. The winemaking is very traditional, using only the vineyard's indigenous yeast with minimal interference. Maturation varies between 18-20 months, using only the very best, tight-grained French oak, about half of which is new each year. Their intention is to make, in as simple a way as possible, wine that is an expression of the place where it is grown.

## Castagna 2004 Genesis Syrah

## Castagna 2004 La Chiave

## Castagna 2004 Ingénue

## Castagna 2004 Sauvage

## Castagna 2005 Allegro

Julian CASTAGNA  
CASTAGNA

88 Resson Lane, PO Box 73 Beechworth, Victoria 3747, Australia  
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# VIÑA ANTIYAL

Antiyal is a small, family-owned estate producing only small quantities of wine. Antiyal wines are a product of a compromise with nature – we try to respect natural processes and work in harmony with natural rhythms. All the grapes that go into the Antiyal wines are organically grown, and biodynamic viticulture began in 2000. At Antiyal we believe that sustainable farming practices give our fruit higher quality, a better expression of our terroir, and a sustainable future both for ourselves and for our land.

Our vineyards are located in two different parts of the Maipo Valley, one in Huelquen, in the foothills of the Alto Maipo, where we planted our Cabernet Sauvignon in 1996, and the other in Isla the Maipo, where we planted Carmenère in 1985 and Syrah in 1998 on the stony soils formed by the Maipo River. Both vineyards are small, just eight hectares in total, which allows us to cultivate the vines with scrupulous care. The Maipo Valley has a Mediterranean climate, with mild springs, dry and temperate summers, and cool autumns. The fruit thus ripens fully in a healthy environment.

We make two wines at Antiyal. Antiyal, of which we make 500 cases a year, is a blend of Carmenère, Syrah and Cabernet Sauvignon. Kuyen (around 500 cases a year) is a blend of Syrah and Cabernet Sauvignon.

Organic and Biodynamic since 2005

**Antiyal 2003**

**Antiyal 2004**

**Kuyen 2003**

**Kuyen 2004**

Alvaro ESPINOZA  
ANTIYAL  
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Website: [www.antiyal.com](http://www.antiyal.com) Email: [marina@antiyal.com](mailto:marina@antiyal.com)



# VIÑEDOS ORGANICOS EMILIANA

In 1998, one of the best known Chilean wineries, Viñedos Emiliana SA, contributed its top-quality vineyards in the Casablanca, Maipo and Rapel Valleys to an organic farming project, thus creating Viñedos Organicos Emiliana, a vision that is unique in Chile and a pioneer in Latin America. We have since built a winery and storage facility designed to handle fine wines. Everyone at Viñedos Organicos Emiliana is totally committed to environmental care and social responsibility, and of course to quality, from selection of the land to cultivation, harvesting and, finally, to the most meticulous details of vinification and storage. Quality, respect for man and respect for nature are the three pillars of our work.

Organic since 1998, Biodynamic since 2002, Certified as Biodynamic 2003  
 Importer: L'Esprit du Vin · [www.esprit-du-vin.com](http://www.esprit-du-vin.com) · Tel: 70 20 10 60

## **Adobe 2005 Chardonnay**

## **Adobe 2004 Carménère**

## **Adobe 2004 Syrah**

## **Novas 2004 Syrah - Mourvedre**

## **Novas 2003 Carménère - Cabernet Sauvignon**

## **Coyam 2003**

Cristian RODRIGUES  
 VIÑEDOS EMILIANA

Nueva Tajamar 481, Torre Sur Oficina 702, Las Condes, Santiago Chile  
 Tel: 00 56 2 353 91 30 Fax: 00 56 2 333 27 28

Website: [www.emiliana.cl](http://www.emiliana.cl) Email: [crodrigues@emiliana.cl](mailto:crodrigues@emiliana.cl)

# AZIENDA AGRICOLA SAN GIUSEPPE

Azienda Agricola San Giuseppe Stella di Campalto was established in 1992 in a valley that had not been cultivated since 1920. It is situated in Castelnuovo dell'Abate (Montalcino) near the renowned Romanesque church of Saint Antimo. When we arrived, there was nothing here but a house, some olive trees planted back in the 1920s, and fallow land. In 1999, we planted a four-hectare vineyard, and then waited for four years. We now have six hectares of vines, and are determined to keep it to this size.

The estate was certified as organic in 1996. We tend our vines by hand, and treat each individual vine according to its specific needs. Since 2002 we have begun to turn our attention towards biodynamic methods. We do both the dynamisation and the application of our preparations by hand. In the winery, grapes and wines are transferred as much as possible by gravity. Our grapes are separated according to exposure, soil and variety, and batches are vinified separately in wooden vats. The wines mature in an underground cellar, in barrels and vats. We also make use of gravity feeding at bottling time. Our wines contain no additives other than sulphites.

DOCG

Organic vineyard since 1996

**Rosso di Montalcino 2003**

**Rosso di Montalcino 2004**

**Sant' Antimo 2004**

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Stella DI CAMPALTO  
AZIENDA AGRICOLA SAN GIUSEPPE  
Pod San Giuseppe 35, Cas. Post. 6 CAP 53024 Montalcino (SI), Italy  
Tel: 00 39 (0) 577 835 754 Fax: 00 39 (0) 577 835 754  
Email: info@stelladicampalto.it

# FATTORIA CASTELLINA

FATTORIA CASTELLINA



The estate of Fattoria Castellina lies in the Tuscan hills between Florence and Vinci, 110ha of land in total, including 10ha of vineyards and 30ha of olive groves. The remainder is woods surrounding the property. In our red wines we endeavour to express our terroir of Chianti Montalbano to the full through organic viticulture and our great respect for our beautiful landscape, vegetation and animal life. Since 1996 we have been gradually renovating the vineyards and in 2000 we restored an old terraced vineyard that had been abandoned for 20 years. Here we have replanted Sangiovese trained in the alberello (small tree) system and according to the settonce planting scheme, widespread in ancient Greece. High plant density (8,300 vines/ha) means that work is done entirely by hand and animal-drawn tools. Vines are exposed to the sun throughout the day, allowing the fruit to reach optimal ripeness. Yields are kept low, and this maximises extractive richness.

Since 2004 we have been farming biodynamically. This choice has brought very gratifying results as far as grapes and wine are concerned; but more than anything, it has given new significance to our work, as well as the prospect of a really sustainable future for our estate.

DOCG Chianti Montalbano, IGT Toscana Rosso  
Biodynamic since 2004

## **Chianti Montalbano DOCG 2004**

**Daino Bianco IGT Toscana Rosso 2004**  
**(100% Merlot)**

**Terra e Cielo IGT Toscana Rosso 2004**  
**(100% Sangiovese)**

Fabio MONTOMOLI  
FATTORIA CASTELLINA

Via Palandri, 27, 50050 Capraia e Limite (Firenze), Italy  
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# CASCINA DEGLI ULIVI

## DEGLI ULIVI

Cascina degli Ulivi stands on the picturesque hill of Tassarolo, in the heart of Gavi country in the Piedmont. The estate has been the property of the Bellotti family since the 1930s, and is currently run by Zita Bellotti, who devotes her life to the biodynamic cultivation of their 16ha of vines, seeking to preserve and stimulate the land's natural fertility. 'In working our vines, we foster the potential harmony of all the forces that contribute to the flow of vitality,' she says. Their Gavi, the estate's main wine, is produced from three different plots of vines. A second white wine, Demua, is made from a blend of grape varieties that were already planted here when the Bellotti family bought the estate. There are also two traditional Piedmontese red wines, Monferrato Dolcetto Nibiò and Barbera Mounbè. As a sideline to the vineyard, the Bellotti family rent out a country holiday cottage with four spacious bedrooms, and can also offer a host of tasty dishes prepared by Zita.

DOCG Gavi Filaghotti, Monferrato Docetto Nibiò, Piemonte Barbera Mounbè  
Organic in 1980, Biodynamic since 1984, awarded certification in 1992

### **Gavi 2005**

### **Gavi Filagnotti 2004**

### **Montemarino Monferrato Bianco 2004**

### **Moumbè Barbera Piemonte 2004**

### **Nibiò Montemarino Monferrato Dolcetto 2004**

### **Nibiò Terre Rosse Monferrato Dolcetto 2004**

### **Il Passito 2001**

Stefano BELLOTTI  
CASCINA DEGLI ULIVI

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# TENUTA DI VALGIANO

From a geological point of view, Lucca is typically Tuscan. And in addition to the mild and sunny Mediterranean climate, the quantity and intensity of light that characterises this area, thanks to its closeness to the sea, is ideal for vines. Foreign varieties such as Syrah and Merlot have been grown in the Lucca vineyards for more than a century, along with the local Sangiovese. At Valgiano, these varieties are planted in very clayey soil, suitable for Merlot, or extremely sandy soils, where Syrah acquires its intensely spicy and mineral flavours. Calcareous-clay loam is preferred for Sangiovese. The Tenuta di Valgiano is situated 15 km north-east of Lucca on a south-facing, basin-shaped part of the hillside between 230 and 270 metres above sea level. In the preglacial era the current vineyard was the bed of a river, which now flows about 30 metres down from the vineyards. The river left behind this splendid plateau of pebbles and clayey 'alberese' rocks where vines and olives flourish. The deep, friable and permeable surface soil encourages good root development, which in turn guarantees balanced vine growth on soil of such low fertility. The soil temperature and its southern exposure encourage maturation, whilst the cool air from the mountains helps maintain aromas. The vines are between six and 40 years old, planted at a density of 5,700 per hectare.

In the cellar every effort is made to respect the character of the terroir: careful choice of picking date, protection from oxidation, movement of grapes and wine by force of gravity, destemming without crushing, minimum sulphites, the use of delicate oak that respects the fruit, and strict temperature control at all stages from winemaking to cask or bottle-ageing. Moreover, apart from sulphites, no other additives or artificial concentrators are used. The integrity achieved is a guarantee of our wine's good ageing potential, cork permitting!

Organic since 1997, biodynamic since 2002

## **Giallo dei Muri 2005 Colline Lucchesi - Bianco**

## **Palistorti 2004 Colline Lucchesi**

## **Tenuta di Valgiano 2004 Colline Lucchesi**

Laura COLLIORIANO  
TENUTA DI VALGIANO

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# ALBET I NOYA

Albet i Noya has been Spain's leading organic wine producer since 1979. The Albet family has been making wine at the Can Vendrell estate for four generations, and bought two further estates, Can Simon in 1993, and Can Mila in 2003. The company is now run by brothers Antoni and Josep Maria Albet i Noya. Their ultimate priority is to produce quality wines, rather than making ecological wines at any cost. To date the two philosophies have run hand in hand and respecting nature's natural rhythms has if anything helped to produce excellent raw material from which to make the wines. The Can Vendrell estate enjoys a privileged micro-climate, with lower than average rainfall for the Penedés region, and the cellar is constantly innovating to find the most appropriate techniques for the varieties they grow. Of the 118ha under their control, 66 are given over exclusively to the cultivation of vines. The estate vines cover the western slopes of the Ordal mountain range, following the curves of the terrain on terraces or slopes exposed to the midday sun. As in all good vineyards, the soil in Can Vendrell, Can Simon and Can Mila is low in organic matter, with a variable content of clay and sand on a bed of calcareous stone, a permeable base with good moisture retention. They cultivate 26 different varieties: eight white (Chardonnay, Macabeu, Xarel·lo, Parellada, Muscat of Alexandria, Viognier, Sauvignon Blanc and Garnacha Blanca); and 11 red (Cabernet Sauvignon, Tempranillo, Merlot, Syrah, Garnacha, Petite Sirah, Pinot Noir, Arinarnoa, Caladoc, Sumoll and Marselan); plus seven experimental varieties (1,2ha).

DO Penedes

Biodynamic since 1979, Certified in 1980

Importer: Halkær Vin · [www.halkaerwin.dk](http://www.halkaerwin.dk) · Tel: 98 66 94 00

**Albet I Noya 2003 Lignum Negre - Penedès**

**Albet I Noya 2000 Tempranillo Col·lecció - Penedès**

**Albet I Noya 1998 Reserva Marti - Penedès**

**Mas Igneus 2001 Costers del Mas - Priorat**

Josep Maria ALBET i NOYA  
ALBET i NOYA

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# MAS ESTELA

The property is situated in the far north-east corner of Spain, within the Cap Creus Nature Park, bordering on the Mediterranean. The adventure began in 1989, when Didier, Nuria and their sons restored a farmhouse set amidst vines. They worked hard to renovate and plant the steep terraces. Now this peaceful estate is flourishing, planted with 15ha of Grenache, Syrah, Carignan and Muscat of Alexandria. It is a mountainous vineyard with slate soil and yields as low as 30hl/ha. Organic since 1990 and biodynamic since 2003, they use no pesticides, weedkillers or chemical fertiliser because they consider the soil to be a living entity. The grapes are hand-picked and vinified with great care in order to preserve the typicity and strong personality of the terroir.

DO Empordà Costa-Brava

Organic Since 1990, awarded certification in 1997, biodynamic since 2003

**Vinya Selva de Mar 2001**

**Vinya Selva de Mar 2003**

**Quindals 2004**

**Estela Dolç VDN**

**Moscatell VDN**

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# DOMINIO DE PINGUS

Dominio de Pingus was created in 1995. The Domain makes two wines: Pingus and Flor de Pingus. Pingus comes from 4 hectares of old vine “Tinto Fino” from the La Horra region of “Ribera del Duero”. Flor de Pingus comes from 15 hectares of young vines from the Pesquera-Valbuena region. Vinification is natural in the sense that no technology is used, no added yeast, no enzymes, no temperature control. Ageing is 18-23 months in new wood. No clarification or filtration.

DO Ribera del Duero

Organic Vineyard: since 1995

Biodynamic Vineyard: since 2000

Importer: L'Esprit du Vin · [www.esprit-du-vin.com](http://www.esprit-du-vin.com) · Tel: 70 20 10 60

## Flor de Pingus 2004

## Pingus 2004

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Peter SISSECK

DOMINIO DE PINGUS

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# QUINTA SARDONIA

Quinta Sardonía is a „finca“ (farm) located only 400 meters from the river Duero at the altitude of 700-800 metres and consists of 20 acres land of which 17 are vineyards on south pointing hillsides. Within the 17 acres of vineyards you find 11 different types of soil. The vineyards were planted in 1999 and 2000 with 3.333 plants per acre and comprise seven types: 48% Tinto Fino, 22% Cabernet Sauvignon, 16% Merlot, 5% Syrah, 5% Petit Verdot, 2% Malbec and 2% Cabernet Franc. With the aim of a perfect balance between the climate, the grapes and the surrounding environment, our viticulture respects the rhythm and principles of the biodynamic. All our work focuses good natural conditions based on the biodiversity of natural plants, micro organisms and insects that influence a good development of the grapes. It is our objective to produce wines with fine personality and elegance.

The 2004 was a normal year with respect to the climate. The maturation period accelerated at mid September which provoked a rapid vintage in order to preserve the freshness of the aroma and the natural balance. The composition of 2004 is Tinto Fino 45%, Cabernet Sauvignon 26.5%, Merlot 17%, Syrah 4%, Cabernet Franc 3%, Malbec 2% and Petit Verdot 2.5%. After 18 months of maturation in French barrels, the wine was filtered before the bottling on 20 April 2006. 37.420 bottles and 675 magnums were produced.

Importer: L'Esprit du Vin · [www.esprit-du-vin.com](http://www.esprit-du-vin.com) · Tel: 70 20 10 60

## Quinta Sardonía 2004 Sardón de Duero

## Quinta Sardonía 2003 Sardón de Duero

Jerome BOUGNAUD and Peter SISSECK  
VIÑAS DE LA VEGA DEL DUERO, S.C.

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# NIKOLAIHOF WACHAU

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

Importer: Sigurd Müller Vinhandel A/S · [www.smv.dk](http://www.smv.dk) · Tel: 98 18 50 99

**Nikolaihof 2005 Hefeabzug Grüner Veltliner trocken**

**Nikolaihof 2005 Im Weingebirge Grüner Veltliner Federspiel trocken**

**Nikolaihof 2002 Im Weingebirge Grüner Veltliner Smaragd trocken**

**Nikolaihof 2005 Vom Stein Riesling Federspiel trocken**

**Nikolaihof 2003 Steiner Hund Riesling Reserve trocken**

**Nikolaihof 1991 Vinothek Grüner Veltliner**

**Nikolaihof 2005 Steiner Hund Riesling Jungfernlese**

**Nikolaihof 1999 Süssenberg Grüner Veltliner Auslese**

**Nikolaihof 2001 Nikolauswein Trockenbeerenauslese**

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# WEINGUT GEYERHOF



The Geyerhof, owned by the family of Joseph and Ilse Maier, is in the Kremstal wine region of Austria, on the banks of the Danube. First mentioned in the 12th Century, the estate has been owned by the family since the 17th Century. The estate includes about 30 acres of premium vineyards, which have been cultivated organically for many years. Warm days and cool nights make for pronounced aromas in the grapes. The various Geyerhof sites offer a wide spectrum of soils, including prehistoric rock, loess and sandy soils and tertiary gravel, providing a variety of perfect growing conditions for various grape varieties. Grüner Veltliner is our most important grape, supported by Riesling, Pinot Blanc and Chardonnay, and for the red wines Zweigelt, Pinot Noir and Cabernet Sauvignon. Our aim is to remain true to tradition, whilst adapting to modern-day requirements. The cellar is equipped with the latest wine-making technology. The grapes are picked by hand in small batches and vinified as gently as possible.

Organic since 1991

**Grüner Veltliner Hoher Rain 2005**

**Grüner Veltliner Steinleithn 2005**

**Grüner Veltliner Gutsreserve 2005**

**Riesling Johannisberg 2005**

**Riesling Goldberg 2005**

**Weisser Burgunder Gaisberger 2005**

**Zweigelt Ried Richtern 2005**

**Riesling Beerenauslese 2000**

Josef and Ilse MAIER  
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# THE SADIE FAMILY

‘The most excellent wine is one which has given pleasure by its own natural qualities,’ observed Lucius Junius Moderatus Columella; ‘nothing must be mixed with it which might obscure its natural taste’. This timelessly valid judgement appeared over two millennia ago, in Columella’s treatise on farming *De re Rustica* (‘On Country Matters’), the most comprehensive account of Roman viticulture. It is a fitting definition of a wine named to honour Coumella, a wine carefully nurtured to express its origin in the soils of South Africa’s Swartland region, and first made from the 2000 vintage.

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

Currently 7 hectares of Columella vineyards – Syrah and Mourvèdre – are under biodynamic viticulture and 3 hectares – Viognier, Chardonnay, Chenin Blanc and Grenache Blanc – for the Palladius.

Organic since 1999, Biodynamic since 2001

Importer: L’Esprit du Vin · [www.esprit-du-vin.com](http://www.esprit-du-vin.com) · Tel: 70 20 10 60

## **Columella 2002**

## **Palladius 2003**

Eben SADIE  
 THE SADIE FAMILY  
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