



LA RENAISSANCE
des Appellations

RETURN TO TERROIR

COPENHAGEN TASTING
30TH & 31ST MAY 2009

“BIODYNAMICS, WINE GROWING FOR THE FUTURE”

44 WINE GROWERS PRESENT THEIR WINES.

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IS BIODYNAMIC WINE-GROWING A MYTH OR A REALITY?

by Nicolas Joly – Coulée de Serrant

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

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

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

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

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

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

In the third edition of my book “Wine From Sky to Earth,” now available in four languages, I devote an entire chapter to a presentation of tests, which are wellknown in certain circles, that give images of this world of energies in wine and food, and the manner in which different types of agriculture can modify them. The microscope does not have access to these realities. What must be understood here is that living beings are only a sum of frequencies or rhythms. It's a vibratory world. There is no life without frequencies and mini-frequencies! Our society and each one of us use this vibratory world on a daily basis, through satellites, portables, transmitters, microwaves, etc. We use it to such an extent that it becomes a problem, as this abundance of new frequencies disturbs those frequencies which influence life itself. No one is surprised to hear the voice of someone thousands of miles away on their portable. With the help of the portable, the call did not even use a thousandth of gram of waves. For waves are not to be measured by weight. When one speaks of biodynamic agriculture in terms of a few grams of preparations which act as relays or catalysers of precise processes indispensable to the life of plant, a life which we have seen is not tangible, those who have not become aware of the energy world they use everyday become offended. Let's be serious

about how many grams of quartz make your watch work for a year. So why shouldn't a biodynamic preparation based on quartz accelerate photosynthesis, which generates the sugars, the colours, the aromas? Why wouldn't the preparations destined for the earth accelerate mycorrhiza, that is to say, the linking of roots with earth?

A branch of the Swiss government came up with proof supporting that. For 18 years they compared the two agricultures: conventional, biological, and biodynamic. Conversely, it is understandable that others multiply the use of all these toxic chemicals. To be convinced, you need only read the small print on the labels. They inundate the vines and the soil with fungicides, with chemicals to prevent rot, spiders, pests, as well as herbicides. Each treatment strangles a little bit more the link between the forces which influences our lives and quality.

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

1. The use of chemical treatments, as we have just seen, reduces the capacity of the vines to receive solar energy through their leaves and earth energy through their roots, and there is no way to avoid this increasing. Each additional treatment necessary to control disease – which are not yet recognised as deficiency indicators of strength and health – will bring about collapse on a large scale, which will in turn necessitate more treatments. It is understandable that for wine-growers caught in this dilemma, technology will be the only way they can have at least an appearance of quality in their wines. Their wines can thus be imitated in countries where labor is cheaper. On top of that, their capacity to age as they should is greatly diminished.

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

3. By using this world of energies more directly, biodynamics takes a very important additional step, thereby considerably increasing the possibility for the vines to receive the characteristics of the appellation, thus providing the basis for what we love in a wine. Also, thanks to its special relationship with the life-forces, two or three years of biodynamics can wipe out the harmful effects of herbicides. It takes biological agriculture several decades to reach the same goal. This was proved in Australia when land saturated with DDT, which had been declared forbidden to cultivate by the government, was opened to cultivation again after three years of biodynamics. I could speak of all this at great length.

Thus, more and more serious wine-growers will continue to swell the ranks of biodynamics, even if attempts are made to ridicule them directly or indirectly, in order to preserve lucrative economic markets. Let us add only that to pretend that biodynamics is not effective is to be part of yesterday's world. Unfortunately today's world is just as alarming. The world of energies is an organised world that can be used either for good or bad. Biodynamics uses it without trying to modify it. Not everyone has the same scruples. All the more so since control over this domain is almost impossible. Already one sees secretly for sale at 5000 Euros a litre of energised water, which does incontestably change the taste of wine in a way that is as real as it is artificial. And physically there is nothing added! Even if these deceptive effects can bluff any one of us, they are not really durable and can even invert. There is no doubt that the by-products of technology have already begun to touch the new energetic world.

THE CHARTER OF QUALITY

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

★ Obtaining one star

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

No weed-killers that destroy the life of the soil.

No chemical fertiliser which causes a strong and atypical growth. These fertilisers are salts. The plant needs to drink more, thus to grow more in order to compensate for the excess salt imposed on it.

No synthetic chemical product as they can falsify the photosynthesis and thus the taste of the wine.

No systemic treatment-absorbed by the sap in half an hour - which, besides a negative effect on the metabolism of the plant on photosynthesis, and on roots (affect mycorrhize), can be found in the grape in the form of residues.

No aromatic yeast which leads to atypical taste of wines.

★★ Obtaining two stars

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

No mechanical harvesting, in order to obtain optimal maturity.

No exogenous yeast that is a stranger to the place.

No treating of the must with enzymes.
Healthy agriculture bestows an abundance of colour etc.

No concentrator that works by inverted osmosis.
This process can bring about imbalances, especially in ageing.

No cryoextraction which falsifies the balance of the wine.

No cold treatment that reaches freezing point.

★★★ Obtaining three stars

No deacidifying or reacidifying—which changes the balance of the wine.

No addition of ascorbic acid, nor of potassium sorbate.

No chaptalization, including in the concentrated must.

No irrigation.

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

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

The Committee of this group is represented by

O. Humbrecht (Alsace) ; J.L. Hubert (Bordeaux) ; A.C. Leflaive, P. Morey (Bourgogne); D. Léclapart (Champagne) ; N. Joly (Loire) ; R. de Villeneuve (Provence) ; Ph. du Roy de Blicquy (Rhône) ; R. Palacios, P. Sisseck (Espagne) ; S. Bellotti (Italie).

INFORMATION ABOUT THE GROUP

This group was created in 2001 by Nicolas JOLY and has now 153 winegrowers from 13 different countries. It's purpose is to guarantee the full expression of their appellation and a wine, with a high quality level and a great originality.

To obtain this we act on 3 levels:

1 A legal guarantee of a good agriculture, this means an organic and or biodynamic certificate on the whole vineyard and for at least 3 years. The presented wine comes from a living soil, without chemicals. The consumer has the guarantee that the winegrower has taken a legal engagement. Over 90 % of the group practices biodynamic agriculture.

2 A guarantee that in the cellar nothing will change the full expression of the AOC's taste. When agriculture is right the cellar is a maternity and not a factory. Banned of course are all 300 aromatic yeast, osmoses, GMO, mechanical harvest (see quality charter). The winegrower signs an engagement on his cellar actions for the last 3 years.

3 A tasting is made by a tasting committee made of the following winegrowers: Alsace: Olivier Humbrecht, Bourgogne: Anne Claude Leflaive and Pierre Morey, Champagne: David Leclapart, Rhone: Philippe de Blicquy, South: Raymond de Villedeneuve, Loire: Nicolas Joly. The unanimity of the committee is needed to join the group. In some cases we allow a winegrower whose files are good, but that was refused at the tasting, to take part in one tasting of the group to help him commercially.

Every year three to four tastings are organised by Virginie and Nicolas JOLY in cities around the world (the costs are shared with everyone in the group).

CASTAGNA VINEYARD

The Castagna Vineyard is situated at an altitude of 500 meters, 5 1/2 km outside the historic town of Beechworth in north east Victoria, high in the foothills of the Australian Alps. Our soil mainly consists of decomposed granitic loam with a predominance of quarts particles on a base of clay. The climate is distinctly Mediterranean with hot days and cool nights during the important part of the growing season. All wine is made from estate grown fruit.

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

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

The vineyard is hand pruned and the fruit is handpicked. We crop at little less than two tons per acres. The winemaking is very traditional using only our own vineyards' indigenous yeast, and that, combined with minimal interference, is the key to achieving vitality and complexity. Elevation varies between 18-20 months using only the very best, tight-grain french oak available, about half of which is new each year.

Our intention is to make, as simply as possible, wine which is an expression of the plant where it is grown. The wines of Castagna are multi awarded and are at the forefront of the new Australia.

AOC Beechworth

Biodynamic vineyard since 1997

Importer: H. J. Hansen · www.hjhansen-vin.dk · Tel: +45 63 12 82 00

Castagna 2005 Genesis Syrah

Castagna 2005 Un Segreto

Castagna 2005 Sparkling Genesis

Castagna 2008 Allegro

Julian & Carolann CASTAGNA
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NIKOLAIHOF

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

AOC Wachau

Biodynamic vineyard since 1971

Importer: Sigurd Müller Vinhandel A/S · www.smv.dk · Tel: +45 98 18 50 99

2008 Nikolaihof Im Weingebirge Grüner Veltliner Federspiel

2007 Nikolaihof Im Weingebirge Grüner Veltliner Smaragd

2008 Nikolaihof Vom Stein Riesling Federspiel

2007 Nikolaihof Vom Stein Riesling Smaragd

2004 Nikolaihof Steiner Hund Riesling Reserve

1993 Nikolaihof Vinothek Grüner Veltliner

AUSTRIA

Christine SAAHS

NIKOLAIHOF WACHAU

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MEINKLANG

Meinklang is a lively farm comprising the three typical fields of a Pannonian farmstead in East Austria: wine-growing, fruits and agriculture. Everyone of the family-members is specialized in farming his part. Angela and Werner are in charge of the wine estate. Located in Burgenland, at the lake Neusiedlersee, the imposing reed belt of the neighbouring national park seems to disappear into the Pannonian steppe as vineyards meet up with never-ending horizon.

Quite unique is the estates only Angus cattle herd. It's the farms source for our own nutritious, organic dung for lively soils in the vineyards and creates the closed circle the biodynamic Demeter production.

Outstanding issues are the totally unpruned vines, called graupert and the extended maturation in concrete egg-shaped containers. As well as the family initiated the first holistic Demeter brewery where we refine the ancient grain beer out of the old varieties called Einkorn and Emmer wheat.

Grüner Veltliner 2008

Graupert – Pinot Gris 2008

Zweigelt 2007

Pinot Noir 2007

Blaufränkisch 2007

St. Laurent 2007

Konkret – St.Laurent 2007

Icewine Pinot blanc 2008

DOMAINE ZIND HUMBRECHT

Wine growers from father to son since 1620, the Humbrecht family cultivates some of the great terroirs of Alsace in France. The Domaine Zind Humbrecht was created in 1959 and represent today a total of 40 ha with 5 Grand Crus vineyards. The terroir character is reinforced with biodynamic cultivation as well as a winemaking philosophy that respect the vineyard work. Natural soil life is protected by the work of the 23 employees, performing manual tasks and doing the necessary ploughings and specific vine training, and by the reduction of machines weight (sometimes animal traction is used) and also the production of our own compost.

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

AOC Alsace, Alsace Grand Cru

Biodynamic vineyard since 1997

Importer: Erik Sørensen Vin · www.eriksorensenvin.dk · Tel: +45 43 46 99 00

Gewurztraminer 2007

Riesling 2007

Riesling Herrenweg de Turckheim 2006

Riesling Heimbourg 2006, Turckheim

Riesling BRAND 2007, Turckheim

Pinot Gris Calcaire 2007

Pinot Gris Rotenberg 2006, Wintzenheim

Pinot Gris Clos Windsbuhl 2006, Hunawhir

Léonard et Olivier HUMBRECHT
DOMAINE ZIND HUMBRECHT

4, route de Colmar, 68230 Turckheim - France

Tel: 00 33 (0)3 89 27 02 05 - Fax: 00 33 (0)3 89 27 22 58

E-mail: o.humbrecht@zind-humbrecht.fr

DOMAINE JOSMEYER

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

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

AOC Alsace Grand Cru

Biodynamic vineyard since 1998

Importer: Vinens Verden A/S · www.wine.dk · Tel: +45 66 14 44 48

2007 Riesling "Le Kottabe"

2007 Gewurztraminer "Folastries"

2007 Pinot Auxerrois «H» Vieilles Vignes

2002 Pinot Gris "Fondation 1854" Vieilles Vignes

2004 Riesling Grand Cru Hengst

Jean MEYER et Christophe EHRHART

DOMAINE JOSMEYER

76, Rue Clemenceau, 68920 Wintzenheim - France

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DOMAINE VALENTIN ZUSSLIN

Our vineyard dates back to 1691. Today 3 generations perpetuate the traditions in Orschwihr. Our estate owns vines in the finest site, a Grand Cru called «Pfingstberg». The highest parts of Pfingstberg comprise chalky sandstone soils overlaying mica sandstone. Our climate ensures slow, extended ripening of the grapes which develops high expressive aromas in the wine. The Biodynamic agriculture was chosen 12 years ago in order to respect the environment, the Alsacian Terroir, the human beings which are paramount. From the grapes to the bottles, we follow the rhythm of life for the balance, elegance, harmony and complexity.

Some examples of the process: The well matured grapes are picked up only by hand: 2 to 3 selections of the fruit. The natural fermentation will give birth to the wine. After this main step wines are aged on the fine yeast lees left over from fermentation. Only natural yeast from the grapes and natural sugar of the berries are used. All these steps are respected to give a real signature to Zusslin wines.

Biodynamics: 1997. Ecocert certification: 1997.

Demeter and Biodyvin Certification: 2000.

AOC Alsace Grand Cru

Biodynamic vineyard since 1997

Importer: L'Esprit du Vin · www.esprit-du-vin.com · Tel: +45 70 20 10 60

Riesling Bollenberg 2006 

Riesling Clos Liebenberg 2005

Riesling Grand Cru Pfingstberg 2005

Pinot Gris Clos Liebenberg 2005

Gewurztraaminer Bollenberg La Chapelle 2002 

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DOMAINE KREYDENWEISS

History: In 1999, the purchase of the Perrieres estate in Manduel (Gard) represented the start of a new adventure for the Kreydenweiss family and the entire team at the Domaine D'Andlau. The region of Nimes, with its climate, soil and terroir, quickly emerged as the ideal place to satisfy their passion for red wine and develop the grape varieties of the Midi, thanks to their experience in Alsace. They were particularly interested in the oldest variety Carigan - unfortunately on the verge of disappearing altogether - but also Syrah and Grenache, which are major varieties from the Rhone Valley that have been planted for many years in Perrieres. Mourvedre was also planted soon after they purchased the domaine.

The site is fortuitously located in a sacred area that links major religious centers - The Arles pilgrimage routes passes close by - and Mark Kreydenweiss as fervent follower of biodynamics, immediately took advantage of the exceptional vibration of the location. The cellar was therefore constructed on the basis of ancient principles and in reference to the Golden Ratio. Harmony was obtained by the type of ecological materials chosen, such as brick, and an accumulator to charge the telluric and cosmic forces - illustrating the philosophy underpinning the Domaine.

Philosophy: Biodynamic principles have been applied to the entire vineyard. In common with the world's most famous estates, the vines are verily pruned to control the yield. After debudding, all extra shoots are removed from the vine trunk to let the sunlight reach the grapes.

Biodynamic vineyard since 1989 (Alsace) and 1999 (Gard)
Importer: Theis Vine ApS · www.theis-vine.dk · Tel: +45 62 66 11 20

Kritt Gewurztraminer 2007

KASTELBERG Grand Cru Riesling 2007

WIEBELSBERG Grand Cru Riesling 2007

MOENCHBERG Grand Cru Pinot Gris 2007

Perrières AOC Costières de Nimes 2006

Chateauneuf du Pape 2006

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DOMAINE BARMES BUECHER

The union of the two wine making families, by the marriage of Geneviève Buecher and François Barmès, gave birth to the Domaine Barmès-Buecher in 1985. Each spouse takes charge of tasks in function of their savoir-faire. The vineyard and the cellar are François' departments; the managing and the greeting of customers are Geneviève's. Their 16 hectares of grapevine give three "Grands Crus", Hengst in Wintzenheim, Steingrübler in Wettolsheim, Pfersigberg in Eguisheim and also the "Terroirs" Rosenberg, Leimenthal, Pflück and Clos Sand in Wettolsheim. Herrenweg is situated in Turckheim and Wintzenheim considered as a "village" appellation.

70% of the vineyard is on the hillside, mostly on calcareous and calcareous marls of Oligocene conglomerates soil, as well as on granite soil. 30% contains sediments, even silt, in a very dry microclimate. François Barmès ploughs and hoes the land between November and June, then mows the grass until the harvest. Once they have arrived in the cellar, the grapes are sorted by a group of six to ten people. The grapes are then pressed by the pneumatic press for six to sixteen hours. They ferment exclusively with their natural yeast. The whites are fermented in tanks or in tuns. The reds undergo maceration with punching, then mature in tuns. Whatever the vintage, Barmès-Buecher wines never contain additional sugar or fining agents.

Pinot Blanc Rosenberg 2006

Riesling Rosenberg 2006

Riesling Clos Sand 2006

Riesling Grand Cru Steingrübler 2006

Pinot Gris Rosenberg Silicis 2005

Pinot Gris Rosenberg Calcarius 2005

Gewurztraminer Rosenberg 2007

Gewurztraminer Grand Cru Steingrübler 2006

Pinot Noir Réserve 2007

Francois BARMES
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CHÂTEAU LA GROLET

Catherine and Jean-Luc Hubert are proprietors of Chateau Peybonhomme-les-Tours in the Côtes de Blaye and Chateau La Grolet in the Côtes de Bourg. These lovely wines are delicious and affordable examples of the benefits of bio-dynamic farming. Their careful, natural winemaking, in conjunction with their dedication to Bio-dynamic farming, has brought a wonderful purity and complexity to the wines. While many wines in Bordeaux have become uninteresting, manipulated products, it is a pleasure to offer the wines of Peybonhomme and la Grolet which offer lovely, distinctive fruit and mineral flavors specific to their terroir.

CHATEAU LA GROLET – COTES DE BOURG

This is the representative vintage from the estate, and is presented in 2 versions, which are deliberately very different: One with a “Du château” (from the château) label, a reproduction of an oil painting of Château La Grolet and its magnificent surroundings, the other with an original graphic on a minimalist label. This dual personality reflects the intention to offer a wine which, while elegant, is also non-conformist, with a lively, young spirit. The grape varieties from which it is made – 70% Merlot and 30% Cabernet-Sauvignon – make this possible. The vines grow on the scarp slopes fully exposed to the south on claygravel soil.

CHATEAU PEYBONHOMME-LES-TOURS- 1.COTES DE BLAYE

The subtlety of Chateau Peybonhomme-Les-Tours’ «star vintage» stems from controlled planting of 4 grape varieties: Merlot 75%, Cabernet-sauvignon 10%, Cabernet-franc 8% and Malbec 2%. In the commune of Cars near Blaye, hillside plots covering 60 hectares overlook the Gironde river. Successive plowing of the clay-rich soil with highly chalky subsoil which is characteristic of Peybonhomme enables the vines to be deeply embedded so as to convey their exceptional soil. This union of planting and soil defines the unique nature of this vintage.

AOC Côtes de Bourg
Biodynamic vineyard since 2000

Château La Grolet 2005

Château Peybonhomme-Les-Tours 2006

Catherine & Jean-Luc HUBERT
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E-mail: contact@la-grolet.com

CHÂTEAU LAGARETTE

The Château LAGARETTE is faithful to its 1850 renown: «Natural, rare and precious». Since 1998 the Château LAGARETTE estate is property of the Minvielle family, winegrowers and coopers settled in the Camblanes village for several generations. The vineyard dates back to Roman time. It surrounds the castle, a former hunting lodge of the Duke of Epernon (15th century) listed on the historical register. Widely exposed to the various winds (the secret of Lagarette wines), the vineyard is composed of 4 ha of stocks, 70% of very old vines (merlot, cabernet, malbec), the remaining of recent planting (cabernet-franc).

To resort to wine-growing and wine-making traditional practices was not a matter of discussion for Olympe and Yvon Minvielle. One would say now that their philosophy - in protecting the land by respecting the natural balances between its mineral, vegetal and animal components - is inspired of sustainable development concerns. According to them, the use of pesticides is a lack of education whose consequence is a deliberate spoiling of ecosystems motivated by immediate gains.

Only prevails the terroir expression. Wine is always the result of an unique conjunction between man and nature. Wine is a condensation of the knowledge wine-growers and wine-makers have accumulated through the ages. The respect of places and times, the observance of biological rhythm, observation, patience and attention are the milestones of their practices.

AOC Premières-Côtes-de-Bordeaux

Organic vineyard since 1998 and biodynamic vinyard since 2003

Cuvée CYRUS 2005

Cuvée CYRUS 2006

Cuvée RENAISSANCE 1998

Cuvée RENAISSANCE 2000

Cuvée RENAISSANCE 2003

Olympe & Yvon MINVIELLE

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CHÂTEAU FERRAN

About our commitment

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

About Agrobiologie

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

AOC Entre deux Mers, Bordeaux

Organic agriculture since 2001, in conversion to BIODYVIN certification.

Rouge barrique 2005

Rouge tradition 2007/2008

Blanc barrique 2007

Blanc 2008

Alain FERRAN

CHATEAU FERRAN

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DOMAINE EMMANUEL GIBOULOT

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

Emmanuel only uses natural indigenous yeasts. The use of SO₂ is carefull and adapted to each particular wine. The white wines: alcoholic fermentation and maturing over a period of 12 to 15 months in small burgundian oak barrels.

For the reds: the grape bunches are generally de-stemmed – sometimes only partially depending on the vintage. During the fermentation process the temperature is controlled. Maturing happens in a thoughfull proportion of new oak in order not to mask the primary characteristics of the fruit and to respect each terroir.

AOC Bourgogne Hautes-Côtes de Nuits blanc et rouge, Côtes de Beaune blanc
Biodynamic vineyard since 1996
Importer: Rosforth & Rosforth · www.rosforth.dk · Tel/Fax: +45 33 32 55 20

Côte de Beaune «La Grande Chatelaine» 2007 blanc

Côte de Beaune «La Combe d'Eve» 2007 blanc

Bourgogne Hautes Côtes de Nuits «En Grégoire» 2007 rouge

Beaune «Lulune» 2007 rouge

DOMAINE PIERRE MOREY

Pierre MOREY founded his domaine in 1971, following in the path of his parents and forefathers who have been wine makers in Meursault for two centuries. Since 1998 his daughter Anne has worked with him. The domaine has a surface of ten hectares in the communes of Meursault, Monthelie, Pommard, and Puligny-Montrachet, and produces the following appellations :

BOURGOGNE ALIGOTE
BOURGOGNE « Chardonnay »
MEURSAULT « Les Tessons »
MEURSAULT PERRIERES Premier Cru
BATARD MONTRACHET Grand Cru
BOURGOGNE « Pinot Noir »
MONTHELIE
MEURSAULT « Les Durots »
VOLNAY SANTENOTS Premier Cru
POMMARD GRANDS EPENOTS Premier Cru

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

Importer: L'Esprit du Vin · www.esprit-du-vin.com · Tel: +45 70 20 10 60

Bourgogne Aligoté 2005 

Bourgogne Blanc 2003

Meursault Les Tessons 2005

Bourgogne Pinot Noir 2005

Monthelie 2005

DOMAINE JEAN-CLAUDE RATEAU

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

Jean-Claude Thoenig, his two sons and myself have developed and enriched the heart of our vineyard: we have supplemented the three parcels of Beaune 1er Cru with a range of white and red Bourgogne and Bourgogne Hautes Cotes de Beaune and other “terroirs” in Beaune village.

In order to improve our wine’s quality, we have been working on an organic basis and in respect of the environment for the last 25 years. The domaine is certified organic. Our biodynamic approach allows us to offer attractive wines, very typical and all with their own personality.

The vineyards: On the old vines we do a short pruning.
The yields are voluntarily limited.

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

Traditional wine making: Fermentation and maturing in oak barrels from 8 to 12 months for the whites and from 8 to 18 months for the reds.
All wines are bottled at the domaine.

ECOCERT certified.

Importer: L’Esprit du Vin · www.esprit-du-vin.com · Tel: +45 70 20 10 60

Beaune Clos des Mariages 2006 Blanc

Beaune 1. Cru Les Coucheries 2005 Blanc

Bourgogne Rouge 2006 

Beaune Les Beaux & Les Bons 2005

Beaune 1. Cru Les Bressandes Vieilles Vignes 2005

Jean-Claude RATEAU
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CHAMPAGNE FRANÇOISE BEDEL

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

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

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

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

AOC Champagne

Biodynamic vineyard since 1998

Importer: Pétillant · www.petillant.dk · Tel: +45 33 16 12 92

Champagne Françoise Bedel «Entre Ciel et Terre» - Brut and Extra Brut

Champagne Françoise Bedel «Dis, Vin Secret» - Brut and Extra Brut

Champagne Françoise Bedel «l'Ame de la Terre», Millésime 1998

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

In 1929, his son Robert became one of the first récoltants-manipulants in the Aube. Robert's son Jean-Pierre, the current owner, abandoned his dream of becoming an astronomer to take over the family estate, which at that time was managed conventionally. In 1970, he heard about the biodynamic system, and began to experiment with an ecological approach, mechanical weeding, organic manure etc. By 1989, he began gradually converting to biodynamic, first in only one block, then in the whole vineyard in 1992. He was the first biodynamic Champagne producer.

Recognition followed quickly: in 1993, Gault-Millau elected Jean-Pierre winemaker of the year, and he continues to receive international awards every year. In 2008 he received the Trophy Bionynamic and a gold medal at *the International Wine Challenge* in London for the Brut Millésimé 1995. This vintage obtained four stars by *Decanter* (January 2009). The Cuvée Robert Fleury 2000 obtained tree stars in the *Guide Hachette des Vins*.

Morgane and Jean-Sébastien Fleury, the fourth generation, are now working beside Jean-Pierre at the family estate.

AOC Champagne
Biodynamic vineyard since 1989
Importer: L'Esprit du Vin · www.esprit-du-vin.com · Tel: +45 70 20 10 60

Brut Tradition Carte Rouge 

Rosé Brut de Saignée 

Fleur de l'Europe Brut

Robert Fleury 2000

Fleury 1995 Extra-Brut

Fleury 1995 Brut

Fleury 1995 Doux

Jean-Pierre FLEURY
CHAMPAGNE FLEURY

43 Gande Rue, 10250 Courteron - France
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E-mail: champagne@champagne-fleury.fr

DOMAINE ANDRÉ ET MIREILLE TISSOT

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

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

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

Vinification is carried out by plot selection, and most often involves a period in barrel. Production encompasses different local Chardonnay vines, Savagnin, a variety of red grape varieties (Poulsard, Trousseau and Pinot Noir), together with “Vin Jaune” and “Vin de Paille”. Our annual production amounts to 130,000 bottles, most of which is bottled without filtering and with a minimum of sulphur.

AOC Arbois, Côtes du Jura
Organic vineyard since 1999
Importer: Rosforth & Rosforth · www.rosforth.dk · Tel/Fax: +45 33 32 55 20

Crémant Indigène

Arbois La Mailloche 2007

Arbois Chardonnay 2007

Arbois Poulsard Vieilles Vignes 2006

Arbois Traminer 2007

Stéphane TISSOT
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DOMAINE CAZES

Located at the foot of the Pyrénées, The Domaine Cazes covers 160 hectares, with a 120 ha block planted on varied soils : silica, pebble, limestone, and marl. Nourished by a very generous sun, Grenache, Carignan, Syrah, Cabernet-Sauvignon, Merlot, Muscat, Chardonnay, and Macabeu fully expresses themselves on these mediterranean terroirs. Each year, 15 different wines are produced like: AOC Côtes du Roussillon and Côtes du Roussillon Villages, Muscat de Rivesaltes or Rivesaltes (natural sweet wines) and vins de pays.

At the beginning of the last century Michel Cazes planted the first vine stocks. Like most winegrowers of his generation, he was growing grapes for the local wine-merchant. In 1927, his son, Aimé, persuaded him to buy the Mas Joffre, property of the famous Maréchal Joffre. The acquisition of this 8 hectares domain is the beginning of the Domaine Cazes history. In the fifties, André Cazes, Aimé's oldest son, launched the bottle marketing. At the end of the sixties, Bernard joined the family business and took in charge of the winemaking. Today, with the arrival of Bruno, Emmanuel and Marie-Gabrielle, the fourth generation is in place.

AOC Vin de Pays des Côtes Catalanes, Côtes du Roussillon Villages,
Rivesaltes, Muscat de Rivesaltes, Terroir de la vallée de l'Agly: 160 hectares.
Organic since 1997, Certified by ECOCERT and BIODYVIN.
Importer: L'Esprit du Vin · www.esprit-du-vin.com · Tel: +45 70 20 10 60

Côtes Catalanes Le Chalet 2007



Côtes Catalanes Le Canon du Maréchal 2008 Blanc

Côtes Catalanes Le Canon du Maréchal 2008 Rouge

Côtes du Roussillon Villages 2006 «Ego»

Côtes du Roussillon Villages 2005 «Alter»

Côtes du Roussillon Villages 2001 «Trilogy»



Rivesaltes Grenat 2005



Muscat de Rivesaltes 2005



Emmanuel CAZES
DOMAINE CAZES

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CHÂTEAU TOUR GRISE

La Tour Grise is a mansion in which the oldest parts were built in the 15th century, typical of the Loire-valley style. Our vineyard is planted with 15 ha of Cabernet Franc and 5 ha of Chenin. We have followed the Biodynamic method since 1998.

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

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

AOC Saumur

Biodynamic vineyard since 1998

Importer: Rosforth & Rosforth · www.rosforth.dk · Tel/Fax: +45 33 32 55 20

Saumur 2000, Blanc brut, méthode traditionnelle

Saumur Blanc 2005, Les Amandiers

Saumur Blanc 2003, Les Amandiers

Saumur Rouge 2003, Les Vigneaux

Vin de Table Rouge, Zéro Pointé, L'Affranchi

Philippe et Françoise GOURDON
CHÂTEAU TOUR GRISE

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COULÉE DE SERRANT

La Coulée de Serrant, which was planted with vines by Cistercian monks as early as 1130 A.D. , constitutes a single AOC of only 7 hectares.

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

Two hectares of old vines, also used in the production of new plants, are tended by the use of horses. Some blocks haven't received any copper or sulfur for 3 years. The logic behind this approach is the quest to bring out the essential character of the soil (shist) and the microclimate (the estate overlooks the Loire), in order to obtain great originality in flavour, colour and aroma and a good ageing potential. As we refuse clones, harvesting is carried out in 3 or 5 sessions to ensure perfect grape ripeness. In the winery, we do virtually nothing apart from stirring the lees and pre-filtering. Vinification in wood entails only a small proportion of new, barely toasted wood so that the original flavours are not affected.

Our 3 wines, Coulée de Serrant, Savennières-Roche aux Moines and Savennières should be opened 12 to 24 hours ahead of tasting and served at 14-15°C / 57-59°F. Once our Coulée de Serrant has been opened, it will improve for several days and reach its prime 3 to 5 days after opening.

AOC Coulée de Serrant, Savennières, Roche aux Moines
Biodynamics 1980, DEMETER certification 1984, ECOCERT certification 1987.
Importer: L'Esprit du Vin · www.esprit-du-vin.com · Tel: +45 70 20 10 60

2004 Les Vieux Clos

2004 Clos de la Bergerie

2004 Coulée de Serrant



Nicolas JOLY

COULÉE DE SERRANT

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DOMAINE SAINT NICOLAS

The Saint Nicolas Domain, located on the Olonne Island in Vendee, next to the ocean, was an old disappearing vineyard when the Michon family restarted it in 1960. Today it is a 36 hectares family vineyard run by Thierry Michon. Thanks to its geographical position next to saltpan, sea and forest, it has its own microclimate.

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

Biodynamic methods were introduced in 1993 and were applied to our whole vineyard in 1995. The grapes are all hand picked, carried in baskets then sorted out, with pneumatic pressing, and the maturation is in stainless vats for white and rose wines. Red wines are matured in oaks vats. The vines produce some cuvees for a young consumption, which have fruity and refreshing aromas. The cuvee 'de garde' have more concentration. My philosophy is to produce the best quality wines for pleasure, with an expression of minerality, and in the respect to the earth.

AOC Fiefs Vendéens-Brem

Biodynamic vineyard since 1995

Importer: Rosforth & Rosforth · www.rosforth.dk · Tel/Fax: +45 33 32 55 20

Cuvée Les Clous

Cuvée Le Haut des Clous

Cuvée Jacques

Cuvée Le Poiré

Cuvée Plante Gate

Thierry MICHON

EARL DOMAINE SAINT NICOLAS

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CHÂTEAU SAINTE ANNE

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

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

Our grapes are vinified into white, rosé and red wines. 18 months of wood ageing in 50 hl large oak foudres brings silky and smooth tannins to our red wines.

AOC Bandol

Organic vineyard since 1992

Importer: L'Esprit du Vin · www.esprit-du-vin.com · Tel: +45 70 20 10 60

Bandol Blanc 2008

Bandol Rose 2006

Bandol Rouge 2003

Bandol Rouge 2000 

Bandol Rouge 2000 «Cuvee Collection»

CHÂTEAU ROMANIN

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

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

Productive varieties: Red varieties: Syrah, Cabernet Sauvignon, Grenache, Crouseilles, Mourvèdre, Cinsault and Carignan. White varieties: Rolle, Ugni Blanc.

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

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

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

Importer: Theis Vine ApS · www.theis-vine.dk · Tel: +45 62 66 11 20

Château Romanin White 2008

Château Romanin Rose 2008

La Chapelle de Romanin Red 2006

Château Romanin Red 2004

Jean-Louis et Anne-Marie CHARMOLÛE
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DOMAINE DU COULET

Domaine du Coulet is situated at Cornas in Ardèche at 3 km from Valence. The vineyard has been managed by Matthieu BARRET since 1999, taking over his grandfather's vineyard and passing it in organic agriculture since 2001, and biodynamic since 2002.

The total property is 13 ha, which corresponds to 10% of the appellation Cornas. The vineyard is composed of one single plot covering an entire side of the mountain at the extreme north of the appellation, mostly organized in terraces which allow the culture of the grounds on such steep slopes. The exposures are various, with a majority facing the East. The granite soils are very degraded and named «gores» and are very appreciated by the Syrah, the only grape of CORNAS. The vines were first planted in 1920 with two main series of plantation in 1970 and 1980 by Matthieu's Grandfather.

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

The cuvees are :

AOC Cornas «Les Billes Noires» (top of the mountainside)

AOC Cornas «Les Terrasses du Serre» (Hot slopes)

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

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

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

AOC Cornas, Côtes du Rhône

Organic vineyard since 2000, Biodynamic vineyard since 2001

AOC CORNAS LES TERRASSES DU SERRE 2006.

Importer: Rosforth & Rosforth · www.rosforth.dk · Tel/Fax: +45 33 32 55 20

Matthieu BARRET

DOMAINE DU COULET

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MONTIRIUS

This is a 58 hectare (133 acres) family estate that has existed for five generations. Over the last nineteen years, we have been moving progressively towards a more environmentally sound approach to our vines and soils. In 1996, to complete this evolution, we converted our estate to biodynamic viticulture subject to monitoring by ECOCERT and BIODYVIN.

We built a new vinery in 2002 in line with our biodynamic principals (built along the earth's magnetic lines into a steep hillside that allows us to move wine by gravity rather than pumps, and we built our own water station to carefully purify and recycle the water used in vinery operations). We pay particular attention to the tending and handling of our grapes, and each year we have the same close team of harvesters. Our aim is to bring out the true character of our terroirs.

The majority of our production is red on Vacqueyras and Gigondas appellations, and we also produce white and rosé in Vacqueyras.

AOC Gigondas, Vacqueyras, Côtes du Rhône.

Biodynamic since 1996

Importer: Vinea Nordic · www.vineanordic.com · Tel: +45 38 32 12 01

Vacqueyras Montirius “Garrigues” 2007

Vacqueyras Montirius “Le Clos” 2004

Gigondas Montirius « Terre des Aînés » 2004

Gigondas Montirius « Confidentiel » 2004

Vacqueyras Montirius « Minéral » 2007

Christine et Eric SAUREL

MONTIRIUS SARL

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E-mail: montirius@wanadoo.fr

LES CLOS PERDUS

Les Clos Perdus is a small wine domaine of 11 hectares, founded in 2003 by Paul Old and Hugo Stewart. We are based at Peyriac de Mer, in the Corbières region of the Languedoc. The name Les Clos Perdus reflects our discovery of select parcels of old vines “lost” in the hillsides. Many of our small vineyards had been disregarded by larger producers because of their isolation, their low cropping potential, and their inability to be machine worked. The selection of grape varieties on particular and differing soils, gives our wines the breadth and complexity we are looking for. Our aim is to produce distinctive well balanced wines of the very highest quality, allowing the vines and terroir to fully express their intrinsic nature. Our wines are organic and we encompass biodynamic principles, such as working with the moon and making our own liquid composts.

Much time is spent in the vineyards, thinning the buds, shoots and leaves, where necessary, allowing the air to circulate amongst the grapes, minimising the onset of disease. The healthy ripe grapes – the result of our careful work in the vineyards – mean that the wine can be left to develop with minimal interference. Our wine making equipment is labour intensive, gentle on the berries and ideal for making high quality wine.

AOC Corbières, Vin de Pays des Côtes Catalanes

L'Extreme Blanc 2008

Cuvée 51 2007

Prioundo 2006

Mire la Mer 2005

L'Extreme 2006

Hugo STEWARD
LES CLOS PERDUS

17 rue du marche, 11440 Peyriac de mer
Tel: 04 68 41 10 70

E-mail: einfo@lesclosperdus.com – Site: www.lesclosperdus.com

DOMAINE DU PECH

Do not seek in our wines the expression of a grape variety, but rather that of a location. We are primarily working on revealing the genius of that location. It seems to us that Biodynamics is the fundamental mean to achieve this goal. By respecting biodiversity, using medicinal plants, understanding grounds and their evolutions, respecting soil architecture, we encourage the vine to express itself in an environment close to its original environment, the forest system, with its swarming of lives, its ground perpetually renewed, its diversity of flora and fauna.

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

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

Technical details:

South West vine region, vineyard of slopes

Gravelly soil with clays and lime

Merlot, Cabernet Franc, Cabernet Sauvignon and Sauvignon Blanc.

Producing 20 to 28 Hl/Ha

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

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

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

Bottling without filtration or clarification.

Le Pech Abusé Rouge 2005

La Badinerie du Pech Rouge 2005

Le Pech Badin Blanc 2005

Le Pech Badin Rouge 2005

Magalie TISSOT
DOMAINE DU PECH
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WEINGUT BUSCH

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

Organic winegrowing was always one of Clemens Busch’s principles to achieve best quality and sustainability. Due to studies about biodynamic viticulture and winemaking in the last decade, the family have become convinced by the effects of the biodynamic preparations and started to use those about 3 years ago to improve the life in soil and vineyard, and therefore the healthiness of the vines.

To express the vineyard’s character in the wine, fermentations are influenced as little as possible. Often these fermentations with only the vineyard’s yeast last 8 month or longer. Dry wines including the “Großes Gewächs” (Great Growth), off-dry wines from the best vineyards and of course the noble sweet botrytis wines up to the Trockenbeerenauslese are all part of the wine collection Clemens Busch winery offers.

Importer: Løgismose Vin A/S · www.loegismose.dk · Tel: +45 33 32 93 32

2008 Riesling Kabinett trocken

2008 Riesling «vom grauen Schiefer»

2007 Marienburg GG «Rothenpfad»

2007 Marienburg «Falkenlay»

2005 Marienburg «Fahrlay»

2008 Riesling Kabinett

2006 Auslese «Rothenpfad»

Clemens BUSCH
WEINGUT BUSCH

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COSIMO MARIA MASINI

The Cosimo Maria Masini winery consists of a young team of six wine professionals who have been working together sharing the same vision to create something new and unique at this historic Tuscan winery in S. Miniato. The project was initiated by the vineyard's owner, Cosimo Masini, in 1999. He believed strongly in the potential of this still relatively unknown winemaking area, bordering on the Provinces of Pisa and Florence.

The winery has 16 ha under vine and 6.5 ha of olive grove. We received organic certification in 2003 and have been following biodynamic production methods since 2004. Our vinification processes are completely natural, with only limited amount of sulphites added. The hand-picked grapes are briefly destemmed and left in open vats of 1000 l volume to ferment, regularly plunging the must for two days. Currently, we produce wines of the Sangiovese, Cabernet Sauvignon, Cabernet Franc and Trebbiano grape varieties.

The fossil-rich soil gives testimony of the sea that covered our soil 2.5 million years ago. The presence of this soil and its structure create a terroir with very interesting and promising prerequisites. Our aim is to create the best expression of the potential of this area. We have come to understand over the years, that in order to arrive at this objective, we need to collaborate with nature with humbleness, aiming to interpret the signals that our vines and our wines send to us every day.

Organic since 2003 – Biodynamic since 2004

Annick 2007

Daphnè 2007

Nicole 2006

Nicolo 2005

Cosimo 2006

Lee GREENE

COSIMO MARIA MASINI (Tenuta di Poggio srl)

Via Poggio A Pino 16, 56028 San Miniato (PI), Italia

Tel: + 39 0571/465032 - Fax: + 39 0571/465954

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CAMPINUOVI

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

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

The winegrowers, Daniele and Nadia, take particularly care in the management of the vineyards, the grapes are accurately chosen and the wine-making is naturally conducted in oak vats. After the fermentation the aging of wine happens in 20 Hl oak barrel. The bottled wine refine in cellar at least 3 months before commercialisation.

The production is:

DOC Montecucco Rosso;

DOC Montecucco Sangiovese;

DOC Montecucco Sangiovese Riserva;

IGT "Sorie" Ansonica (late harvest).

Organic vineyard since 2000 – Biodynamic vineyard since 2006

DOC Montecucco Rosso 2007

DOC Montecucco Sangiovese 2007

DOC Montecucco Sangiovese Riserva 2006

IGT Maremma Toscana Ansonica 2006 «Sorie» (late harvest)

Dolcetto di Dogliani Doc 2007 Valdibà

Dogliani Docg 2005 San Fereolo

Langhe Rosso 2005 Austri

Nadia RIGUCCINI

Az Agr CAMPINUOVI

Via Pietro Nenni 29, 53011 Castellina in Chianti

Tel: 0577 74 29 09 – Fax: 0577 74 29 09

E-mail: info@campinuovi.com

PIAN DELL'ORINO

Work in the vineyards:

The vines are supported by sowing different greenery (depending on the composition of the soil), alternating the rows each year. Propolis as well as teas from nettels and equisetum are used for the treatment. Max. 5 grapes per vine.

Harvest:

Manual in 20 kg boxes. Classification due to the different soil composition and marked before harvest in colors by January depending whether the soil is stony and hot or loamy and more vigorous. Selections of all grapes on a selection tables. Yield per Ha 30 – 45 qtl of grapes.

Vinification:

The must macerates for 1 week for the IGT, for 2-3 weeks for the Rosso di Montalcino and between 4-8 weeks for the Brunello di Montalcino depending on the vintage. Spontaneous fermentation without of use of any artificial yeast is starting in stainless steel tanks and wooden bins.

Ageing:

Ca. 36 month in 25 hl Slovenian oak barrels for the Brunello di Montalcino and ca. 16 month for the Rosso di Montalcino in 500 litres French oak barriques; the same for the Piandorino IGT only for a short time.

Bottling:

The wines are bottled without being filtered.

Production (average/year):

12.000 Brunello di Montalcino DOCG

8.000 Rosso di Montalcino DOC

3.500 Piandorino IGT (100% Sangiovese)

Brunello di Montalcino 2004

Rosso di Montalcino 2007

Piandorino 2007

Caroline POBITZER
PIAN DELL'ORINO
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E-mail: info@piandellorino.it

SAN FEREOLO

San Fereolo is a 12 hectares estate, situated in the south of Piedmont, in the Langhe area. It's a sort of game of fit, expressed in the wine: many parcels scattered among Dogliani and Monforte d'Alba, which allows us to work on the subtle differences that every place brings as a precious gift. Austri, Cerri, Costabella, San Fereolo, Le Coste di Riavolo, each vineyard with its own combination of minerals, with its own aromatic world and its ways to attract and reject light, heat, water and wind.

The old vines were acquired step by step, parcels that belonged to someone too old to work, all chosen for the strength of character that would have imparted to the wines, all chosen for the history and life of those who had worked there before and had left in the vineyard memories and presence, as the vine roots leaves them in soil during an all life.

Our wines have power but not arrogance, seeking to unite the terrestrial and embodied aspects of grape and soil, to those of a pure vertical force present in the aromas released by the primary fruit and able to rise up to the sky as the fire of vine-branches does on cold February evenings, after pruning. The epiphany of organic substance 'metamorphosed' into heat, light, spirit and yet deeply rooted to its origin.

San Fereolo wines reflect the character of those who helped them to be born, for better and for worse. They are not conceived to be condescending, they are not looking for compliments, on first impact they are closed on themselves, a little selfish and lonely, but when they become familiar, they reveal their loyalty and the perspective lasts and improve over time. They are faithful companions. Reflect an impression of old Piedmont as a land of treasures hidden by modesty, privacy and stubbornness. Values we are losing the memory and desire for.

Dogliani 2005 San Fereolo

Dolcetto di Dogliani 2007 Valdibà

Langhe Rosso 2005 Austri

Nicoletta BOCCA
AZ AGR SAN FEREOLO
Borgata Valdibà, 59 - 12063 Dogliani (Cuneo)
Tel / Fax: +390173742075
E-mail: sanfereolo@sanfereolo.com

POGGIO TREVVALLE

Umberto e Bernardo Valle are the owners of Poggio Trevvalle Estate, located in Maremma, between the towns of Grosseto and Campagnatico, on top of a small hill (poggio) overlooking the Mediterranean Sea. The entire estate is 100% organic. The soil is dark and gritty and the presence of small, round stones results in good structure and optimum drainage.

The Poggio Trevvalle Estate covers seventeen hectares, of which fourteen hectares are vineyards. Over 85% of the vines are Sangiovese, the remaining are Alicante, Merlot and Cabernet. All vines are pruned to form a “cordon royat”. Plantation density varies from 3.300 plants per ha for the older vines to 4.500 or 6.200 plants per ha for the vines planted since year 2000. For each vineyard the production does not exceed more than 7.000 kg per ha.

Each type of grape is handpicked separately and softly pressed within two hours of harvest, ensuring that none of the grape’s flavour is lost. The pressed grapes are fermented in temperature-controlled stainless steel tanks, without using selected yeasts, from a minimum of eight days to a maximum of twenty-four or more, mainly depending on the extraction of tannins desired. The wines are then blended and allowed to rest further in concrete tanks, or to age in French oak barrels of different capacity in the estate’s cellar. All the Poggio Trevvalle wines are bottled without being filtered.

Morellino di Scansano 2007

Montecucco Rosso 2006

Toscana Rosato 2008

Umberto et Bernardo VALLE
POGGIO TREVVALLE
Podere ex EM 348, Loc Arcille, 58050 Campagnatico (GR)
Tel / Fax : 0564 99 81 42
Email: valle@poggiotrevvalle.it

COLOMBAIA

The inspiration for Colombaia originated with the Lomazzi family, the descendants of generations of winegrowers. At the beginning of the 1900s, Fratelli Lomazzi was distributing wine produced in Puglia, Lombardy and Emilia-Romagna. The current winery was established in the 1970s at Colle Val di Elsa in the hamlet of Mensanello, by reclaiming a long-abandoned farm and extending the existing vineyard. In 2003, the family's eldest son brought new enthusiasm to production, fine-tuning the family's traditions of winemaking expertise.

The house and winecellar are centrally located on the hill at 220 meter altitude, surrounded to the south-west by 3 hectares of 40 years old vineyard composed by Tuscan native grapes: Sangiovese, Colorino, Malvasia Nera and Canaiolo; and 1 hectare planted in 2005, all biodynamically grown, with Sangiovese, Colorino and few plants of Cabernet Sauvignon.

The complete conversion to organic farming methods (certified by Istituto Mediterraneo di Certificazione) took place in 1999 and resulted from a deliberate choice to return to a natural, traditional lifestyle based on respect for the environment and its protection. From 2006 Colombaia apply the biodynamic practices to the entire property.

A small, self-sufficient winecellar that enables the grapes to be processed as soon as they are harvested, by hand, a vinification process in concrete vats using the traditional fermentation a capello sommerso (submerged cap). The natural fermentation takes place at a controlled temperature thanks to the buried vats. Then, the wine is transferred in large Slavonian oak barrels (26 hectolitre) for at least 18/24 months.

Our final product from the old vineyard is Colombaia Chianti Colli Senesi D.O.C.G., (a unique wine with different colour label for each vintage), a white wine Bianco Toscano IGT made with Trebbiano and Malvasia grapes, and from the youngest vineyard the red wine IGT VIGNA NUOVA.

Colombaia Chianti Colli Senesi Riserva 2003

Colombaia Chianti Colli Senesi 2005

Colombaia Rosso Toscana 2007

Colombaia Chianti Colli Senesi 2007 (tank samples)

Colombaia Bianco Toscano 2008 (tank samples)

Dante Lomazzi
COLOMBAIA

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CASA DE MOURAZ

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

Carrying on a family tradition, António Ribeiro and Sara Dionísio created in 2000 the CASA de MOURAZ trademark and produced their first vintage. The purpose of this pioneer and innovative project of ecological farming and wine production is to create authentic and customized wines that express all the richness of its terroir and respect the cycles of nature. The farm is spread through several parcels with different soils, altitudes and surroundings. Old and new planted vineyards coexist with the pine-, oak-, chestnut- and cork-tree forests. In the soils, granite and clays are predominant and the altitudes range from 140 to 400 meters.

The most important varieties are Touriga-Nacional, Tinta-Roriz, Alfrocheiro, Jaen and Água-Santa for the red wines and Malvasia-Fina, Bical, Cerceal-Branco, Encruzado and Alvarinho for the white ones. All the vineyards that are part of CASA de MOURAZ have been ecologically farmed since the early '90s, ecologically, with no use of herbicides or synthesis agrochemicals. Since 2006 we are working with the biodynamic principles. The certification is ECOCERT PORTUGAL's responsibility since 1997.

CASA de MOURAZ Dão white 2008

CASA de MOURAZ Dão red 2007

CASA de MOURAZ Dão red 2006

CASA de MOURAZ Private Selection Dão 2007

CASA de MOURAZ Private Selection Dão 2006

AIR Vinho Verde 2008

AIR Regional Alentejano 2008

António Lopes RIBEIRO/ Sara DIONISIO
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Tel/fax: + 351 232 822 872 – Mob: + 351 933 657 040 / + 351 964 333 445
Email: casademouraz@sapo.pt - Site: www.casademouraz.blogspot.com

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, making the move to producing ecological wines in 1979. In 1993 they acquire Can Simon and in 2003 Can Milà. Josep Maria Albet i Noya, who runs the company with his brother Antoni, always made it very clear that the cellar's ultimate priority is to produce quality wines, rather than making ecological wines at any cost. To date the two philosophies have run hand in hand, and respecting nature's natural rhythms helped to achieve an excellent raw material from which to make the wines.

The Can Vendrell estate enjoys a privileged micro-climate, with lower than average rainfall for the Penedès region, and the cellar is constantly innovating to find the most appropriate techniques for the varieties cultivated. Of the 118 hectares they control, 76 are given over exclusively to the cultivation of vines. The estate vines cover the western slopes of the Ordal mountain range following the curves of the terrain in stepped terraces or on slopes exposed to the midday sun. As in all good wine-growing land, the soil in Can Vendrell, Can Simon and Can Mila have low organic content, with a variable content of clay and sand on a bed of calcareous stone, a permeable base with good moisture retention.

We cultivate 26 different varieties: 8 white (Chardonnay, Macabeu, Xarel·lo, Parellada, Muscat d'Alexandria, Viognier, Sauvignon blanc and Garnacha blanca), 10 red (Cabernet Sauvignon, Tempranillo, Merlot, Syrah, Garnacha tinta, Petit syrah, Pinot noir, Arinarnoa, Caladoc and Marselan), and 7 experimental varieties (1, 2 ha). DO Penedès

Albet i Noya has been named Best organic producer in Spain by the Spanish Biodiversity Foundation. Josep Maria Albet i Noya was chosen as oenologist of the year for his professional career at the Jaume Ciurana School of Oenology in Falset, organized by the Catalan Association of Oenologists (May 2008)

Organic since 1979

Importer: Halkær Vin · www.halkaervin.dk · Tel: +45 23 47 60 38

Josep Maria ALBET I NOYA
ALBET I NOYA

Can Vendrell 08739 San Pau d'Ordal (Barcelona) - Spain
Tel: +34 / 93 899 48 12 - Fax: +34 /93 899 49 30

Site: www.albetinoya.cat

BODEGAS LEZAUN

This small family cellar is based in the village of Lakar in the far west of Nabarra, Bask Country. Influenced climatically by both the Mediterranean and the Atlantic, this sheltered enclave between two mountain ranges is ideal for winemaking. A new generation of the family converted their vineyards to organic viticulture in 1996 and biodynamic since 2004.

There are 19 hectares with five different varieties, all reds, Garnatxa, Graciano, Tempranillo, Merlot and Cabernet. The wines are made in attractive old cellars beneath the 17th century family house. New winemaking equipment was installed here during the last decade of the 20th century when the business was installed here during the latest of a long line of the Lezaun family.

The wines are the fruit of meticulous work in the vineyards and the careful respect shown for the natural cycles of each particular wine at the Bodega. These wines express the vineyard's personality.

DO Navarra
Organic since 1996 (certified)
Biodynamic since 2004

Leazun Reserva 2004

Leazun Crianza 2006

Leazun Gazaga 2007

Leazun Tempranillo 2008

Edorta LEZAUN
BODEGAS LEZAUN
C/ Egiarte 1, 31292 Lakar Nabarra
Tel: 0948 54 13 39 – Fax: 0948 53 60 55
E-mail: info@lezaun.com

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”. And Flor de Pingus comes from 15 hectares of separate vineyards.

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.

Organic since 1995

Biodynamic since 2000

Importer: L'Esprit du Vin · www.esprit-du-vin.com · Tel: +45 70 20 10 60

2006 Flor de Pingus

2006 Pingus

SPAIN

Peter SISSECK

DOMINIO DE PINGUS

Apto de Correos 93 - 47300 Penafiel (Valladolid) - Espagne

Tel/Fax: 00 34 983 484 002

Site: www.pingus.es

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, elegance and of pleasure.

Biodynamic since 2000

Importer: L'Esprit du Vin · www.esprit-du-vin.com · Tel: +45 70 20 10 60

2006 Q2 Sardonía 

2006 Quinta Sardonía

Jérôme BOUGNAUD & Peter SISSECK
VIÑAS DE LA VEGA DEL DUERO, S.C.
Casa s/n Granja Sardón-47340 SARDÓN DE DUERO-Valladolid (España)
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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 Columella, 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 · Tel: +45 70 20 10 60

2002 Columella

2006 Palladius

Eben SADIE

THE SADIE FAMILY

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Paardeberg, Malmesbury, South Africa

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Email: sadiefamily@mail.com

SPECIAL GUESTS

The following wine growers do not belong to
La Renaissance des Appellations / Return to Terroir
but support the WWF World Wide Fund for Nature
and are all certified organic.

They are special guests for the Copenhagen Tasting only.

WWF BIOWINES

WWF works to conserve the biological diversity of the World,
and the WWF Biowine producers work in the same spirit to reestablish
the natural growing conditions of their vines – in contrast to conventional farming
where chemical fertilizers and pesticides are used as general practice.

WWF Biowines are carefully selected wines primarily from members
of La Renaissance des Appellations – with the addition of terroir-significant wines
from other officially certified and controlled organic growers.

CHAMPAGNE LARMANDIER-BERNIER

It is not for reasons of tradition that our approach to viticulture is completely natural; it is just because it makes sense. The creation of a great Champagne, like the creation of any great wine, begins in the vineyard. Indeed, it is the grapes that contain the qualities and the authenticity that no man could ever invent. The recipe for good-quality grapes is simple but demanding: old vines, working the soil, moderate yields; vines which thrive without having fertilisers forced into them, and mature grapes picked by hand. We have not chosen the easy path of current methods, but the far more rewarding course of cultivating the vine intelligently. Striving for wines which express their terroir in a natural way.

Our vineyard - about fifteen hectares, vines 33 years old on average - lies on the terroirs of the Côte des Blancs: Vertus, a premier cru village, Cramant, Chouilly, Oger and Avize, all grand cru villages. We are fortunate enough to work on superb terroirs; it would be a shame if we didn't "bring them to your glass".

But the terroir is not enough; it is to wine what the score is to music. What's the point if the grape variety, the vineplant (the instrument) and the winegrower (the performer) are not up to standard? Consequently, our vines are cultivated with respect for the terroir (ploughing, which favours deep-reaching roots and preserves the life of the soil) and respect for the balances of the plant throughout the growing period. In this way, the yields are naturally moderate and the wine shows its appreciation, through both its structure and its maturity.

Our vineyard is planted with 85% Chardonnay and 15% Pinot Noir. The grapes are harvested manually.

Importer: L'Esprit du Vin · www.esprit-du-vin.com · Tel: +45 70 20 10 60

Champagne Blanc de Blancs 1er Cru Extra-Brut



Champagne Terre de Vertus 1er Cru Brut Nature

Champagne Vieille Vigne de Cramant Grand Cru Extra-Brut 2002

Sophie & Pierre LARMANDIER
CHAMPAGNE LARMANDIER-BERNIER

19 avenue du général de Gaulle, 51130 VERTUS, France

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E-mail: champagne@larmandier.fr - Site: www.larmandier.fr

CHÂTEAU LÉOUBE

Château Léoube is an estate of 560 hectares of land including 62 hectares of vineyard and 20 of olive trees. The estate is situated right in the heart of the unique natural protected area between the towns of La Londe Les Maures and Bormes Les Mimosas. Léoube lines the Mediterranean on 4 kilometers facing the islands of Porquerolles and Port Cros along the Route du Fort de Brégançon.

Léoube has a long and rich history which goes back more than 2000 years. For a long time almost abandoned, the property was bought in 1998 by Sir Anthony Bamford. Since 10 years, under the responsibility of Romain Ott, the domain is being reborn through a vast program of restoration of its vineyard and its equipments. These efforts continue even at the moment for a project which will be accomplished in 2010 with, in particular, the starting of a new winery and a new olive mill.

In the future the domain will count 75 hectares of vineyards and 40 hectares of olive trees grown and cultivated organically in the middle of its protected environment which will be preserved with dedication.

Sir Anthony Bamford and his family began to turn their farms over to sustainable, organic and biodynamic farming over twenty years ago. They have created Daylesford Organic - a substantial organic food and café business with branches in Notting Hill and Sloane Square in London as well as in the Bamford Estate in Gloucestershire. www.daylesfordorganic.com .

AOC Côtes de Provence

Organic since 2005. ECOCERT certification 2008

Importer: L'Esprit du Vin · www.esprit-du-vin.com · Tel: 70 20 10 60

Château Léoube 2008 Blanc

Château Léoube 2008 Rosé



Château Léoube 2006 Rouge

Le Secret de Léoube Rosé 2008

Les Forts de Léoube 2005

Eric PIROUX & Romain OTT
CHATEAU LÉOUBE

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E-mail: bureau@chateauléoube.com

AZIENDA AGRICOLA LE CONTRADE DI ARNALDO SAVIAN

To believe in our work, in the potentialities of our company and in the product offered to our customers as result of our daily commitment: This is our strength, which in time has permitted us to slowly expand as the years has gone by, and to turn a small holding into our daily estate.

Between the rivers Livenza and Tagliamento, where the provinces of Venice, Pordenone and Treviso meet and melt together with their own characteristics, the D.O.C – Authenticated Origin – wine area of Lison Pramaggiore rises: here, in this land our estate rises. In this soil, particularly tenacious because of the presence of calcareous clay, rich in carbonate of shallow depth, extend the twenty-eight hectares of our estate, all cultivated with method of Biological Agriculture. Here, in these holdings, thanks to an ideal climate, our fine vines grow, from the reds Cabernet Franc, Cabernet Sauvignon, Merlot and Refosco of the Red Peduncle, to the whites Pinot Grigio, Verduzzo, Lison Classico, Chardonnay and Riesling Renano.

Since 1993 we have been strict production practices at our vineyards to guarantee proper cultivation as well as plant health, as defined by regulations for organic farming. The decision to adopt such a demanding and innovative approach to wine growing stems from our conviction that we must offer our customers a perfectly genuine product, while simultaneously safeguarding the environment.

Organic farming since 1993

Importer: L'Esprit du Vin · www.esprit-du-vin.com · Tel: +45 70 20 10 60

La Meridiana Bianco Veneto 2008

Chardonnay Lison Pramaggiore 2008

Pinot Grigio Lison Pramaggiore 2007

Merlot Lison Pramaggiore 2007

Cabernet Franc Lison Pramaggiore 2007

Prosecco Frizzante di Valdobbiadene

Evento Brut 

Anzienda Agricola le contrade di ARNALDO SAVIAN
30020 Loncon di Annone Veneto (VE)
V.le Vittoria, 22
Info: 0422864068 - Fax: 0422864307
E-mail: info@savianvini.it

BODEGAS LOS FRAILES

Since 1771 Bodegas Los Frailes has belonged to the family Velazquez without any interruption. The winery was formerly a property of the Jesuits friars who were expelled from Spain in the Confiscation of 1767 by King Carlos III of Spain. Four years later a written manuscript reveals that our ancestors acquired in public auction the house, lands and cellar known as “ Casa Los Frailes”- Friar house.

In Bodegas Los Frailes the vineyards are the key factor for the quality of wine. The unique climate of valley Els Alforins, the low yields, 3.000 kilos per hectare and the organic treatments, vigilance and timing is essential. To ensure these treatments reach the grapes, the vines are strictly kept under observation supported by a working plan approved by the regulatory council of organic agriculture of Valencia, Spain (CAE). Application of organic viticulture methods are the three prerequisites to obtain high quality wine. The low yields not only improve the quality, but also improve the sustainability of the vineyards being naturally more resistant to plagues.

Certified organic since 2004

Importer: L'Esprit du Vin · www.esprit-du-vin.com · Tel: +45 70 20 10 60

2006 Monastrell  WWF

2005 Barrica

2005 Bilogia

2005 Trilogia

2006 Moma

2005 After 3

Maria José VELASQUES

Casa los Frailes s/n

46635 Valencia (España)

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E-mail: info@bodegaslosfrailes.com

TERROIR AL LIMIT

Priorat is a region situated on the North East Coast of the Catalanian part of Spain. This tiny and well sheltered region is situated inside the Monsant mountain range. This “Denominació d’Origen Qualificada” or “DOQ” accounts for only about 1500 hectares. The region has nine small villages that make up the “Denominació”. They are, Porrera, Torroja del Priorat, Scala Dei, Vilella Baixa, Vilella Alta, Gratallops, Bellmunt, Poboleda, and Lloà. The region has about 500 grape farmers, making the average holding very small and therefore make for some intense viticulture. The main restrictions of the region is its harsh terrain as well as the landscape, being very hilly and extremely steep in places. All work has to be done by hand and with great difficulty, hence the name, “Terroir al Límit”.

In the early years at Terroir al Limit, our wines, at times, became “too international” of state – and to some extent we felt that the wines did not 100% portray the landscape nor the quality parameters, that should be typical of the region. So by the end of 2005 we decided to reconsider our whole approach and vinification. Our viticulture was always on course so we moved from organic farming to Bio-dynamics. We aborted the use of pre-fermentation cold macerations, and anything that may alter the course of the natural production of the wines. We still do rigid selection of every berry, but the bunches are vinified 100% with the stems, thus no de-stemming. Any great wine needs to assert a sense of place.

Terroir al Limit, produce one wine named Torroja which comes from 4 vineyards sites situated around our village of Torroja. The other 4 wines produced are all single vineyards of designation. Most vines are 68 – 90 years of age.

Organic since 2002, Biodynamic since fall of 2005.

Importer: L’Esprit du Vin · www.esprit-du-vin.com · Tel: +45 70 20 10 60

2006 Torroja 

2006 Arbossar

2006 Dits del Terra

2006 Les Manyes

2006 Les Tosses

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NOTES

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The public tasting
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– the Danish division of
World Wide Fund for Nature



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