



BIODYNAMIC VITICULTURE

Field course - France 2024, October 13-19



Date	Site*	Main theme**	Description	Extras
13/10	Marseille airport	Arrival		Night TBC
14/10	Domaine Gramenon Michèle Aubéry	Renewal of vitality	<p>The vineyard has been cultivated since its creation in 1978 in a natural and organic way since 2010 been cultivated in biodynamically.</p> <p>The revitalization of soils and the strengthening of the plant defense reactions immediately showed up and were quite persuasive.</p> <p>We noticed a new energy rising up from our parcels.</p> <p>We consider each piece of land to be specific and has its own identity.</p> <p>The increased vitality shown on the parcel actually reflects in the wines' quality.</p> <p>www.domaine-gramenon.fr</p>	Lunch with winegrower
	Domaine de la Pécquelette	The vineyard in a diverse farm	<p>Domaine de la Péquélette: it is fifteen hectares of diversified agriculture, all in one piece. Cédric took over the family estate in 2004. There are 5 ha of vines, olive trees, truffle oaks and a small flock of sheep. Fruit trees have been planted. Biodiversity is everywhere here, and the landscape is there.</p> <p>Cédric also develops quality biodynamic preparations with great care, which are sold to professionals.</p> <p>www.lapequelette.fr/topic/index-en.html</p>	Dinner TBC
15/10	Domaine Chaume-Arnaud	Harmonizes with nature rhythm	<p>Chaume Arnaud is working organically on 38 ha. since the end of the 90's with the wish to be respectful of the land and people. They moved to biodynamics in 2003 so to follows natural rhythms, facilitates the natural defenses of the plant and the regeneration of the soil, and harmonizes the balance between telluric and cosmic forces.</p> <p>A fine estate and very fine wines, a benchmark for Vinsobres.</p> <p>www.chaume-arnaud.fr</p>	

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	<p>a talk by Dominique Massenot & Martina Widmer</p>	<p>The Vineyard in dry conditions</p> <p>Vinifying without inputs: letting go under control</p>	<p>Independent consultant-trainer, working in organic farming since 1985 in all regions of mainland France and in all production systems. With a solid work of research and consultancy, making him a main reference for biodynamic viticulture worldwide. He is also the main responsible for education programs within Biodyvin association.</p> <p>www.amisol.fr/pages/accueil.php</p> <p>Co-founder and Technical Director, an oenological engineer who graduated from the Changins School of Oenology in 2015 and won the 2015 Oenology Prize, Martina has been a consultant oenologist in Provence since 2016, and is passionate about helping her customers succeed.</p> <p>In 2021, she co-founded Vinolis with a strong desire to put her extensive technical knowledge and field experience to work in the vineyards. Her leitmotif is education, or giving her customers the keys to understanding their vineyards and succeeding in their winegrowing profession.</p> <p>https://vinolis.fr/</p>	<p>Dinner with Dominique and Martina</p>
16/10	<p>Domaine des Coteaux de Travers</p>	<p>Gentle accompaniment for vines and wine</p>	<p>The Domaine des Coteaux de Travers, interestingly, has a good approach, and it's now the children Marine and Paul who run the Domaine under Robert's watchful eye. They've done a lot of restructuring work on a beautiful plateau, creating terraces, planting hedges and various grape varieties. You'll see Robert at the conference.</p> <p>https://coteauxdestravers.com</p>	
	<p>Domaine Montirius</p>	<p>New frontiers at the work with biodynamic preparations and plant care</p>	<p>Domaine Montirius : Situated in the southern Rhône Valley, our 58 hectare domain with vine classifications in Vacqueyras, Gigondas and Côtes du Rhône has been converted to Bio-Dynamic culture since 1996.</p> <p>Since then, we have enriched our range with our Cotes du Rhone our Vin de Pays du Vaucluse, all made from Biological and Biodynamic grapes.</p> <p>Our philosophy is to orientate our daily work towards the permanent search for perfect balance both in the vines and in the winery, so as to obtain the greatest</p>	<p><i>Dinner with the winery family</i></p>

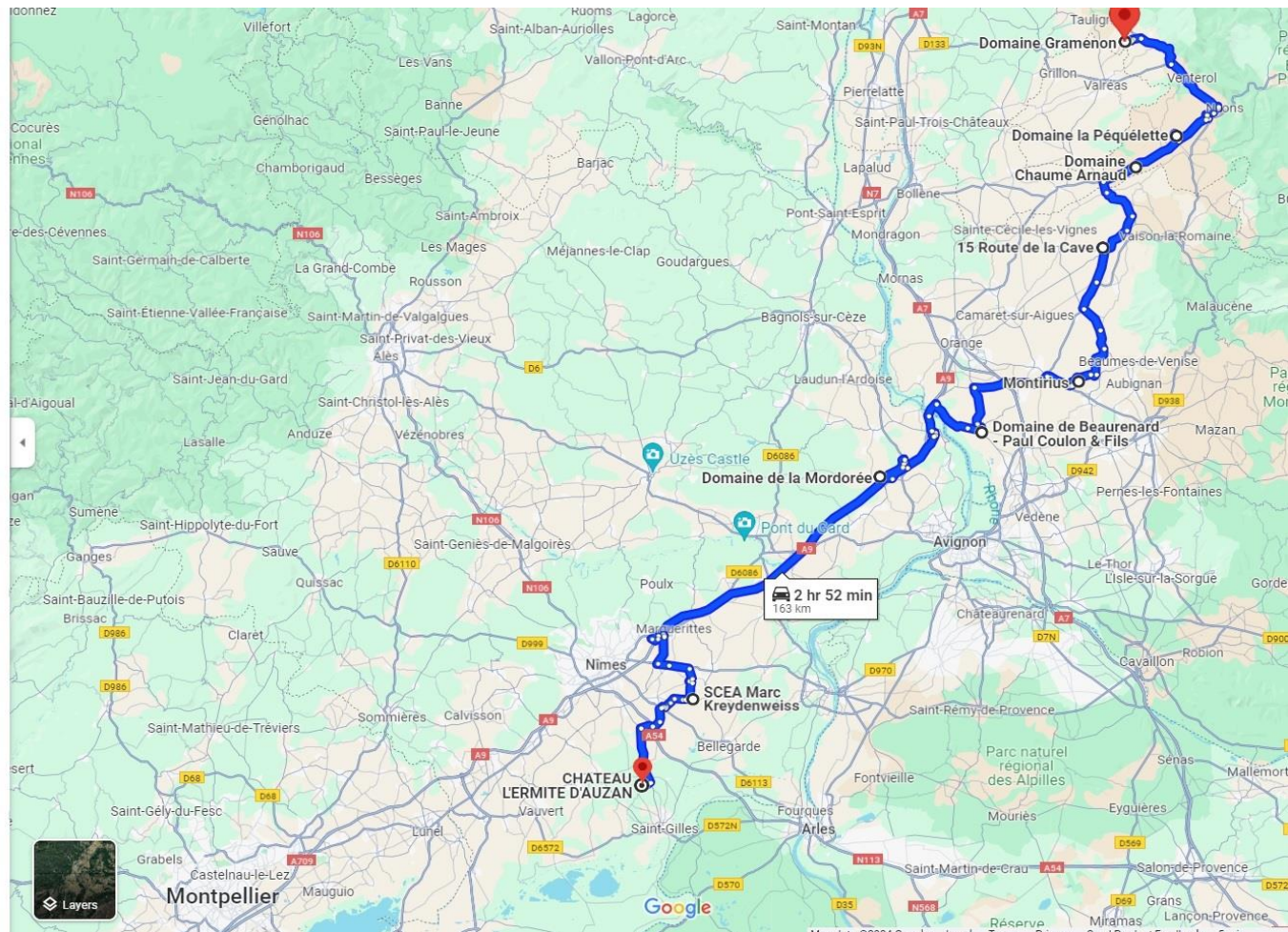
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			<p>of wines from the land. No matter what season, we must observe, feel, listen to and taste (sometimes repeatedly in the day) to decide on the right day, the right time or the right action. From spring through to summer, from harvesting through to bottling, fermentation, de-vatting or maturing, each wine imposes its own rhythm. It is up to us to hear the needs of the wine and to allow it reveal itself so as its tasting is a magic experience to be shared.</p> <p>www.montirius.com/en</p>	
17/10	Domaine de Beurenard	Setting up of new vineyard in a biodynamic way.	<p>Domaine de Beurenard, owned by the Coulon family for 8 generations, cultivates 33.5 hectares in the heart of the Châteauneuf-du-Pape appellation. Today, it is once again two brothers who are steering the family ship. Victor, Daniel's eldest, joined the adventure in 2016 and his brother Antonin in 2017. Discover the harmony of the great wines of Domaine de Beurenard: fine, balanced, complex wines with contained power. Vineyard certified in organic (Ecocert) and biodynamic (Demeter) agriculture</p> <p>http://beurenard.fr/</p>	
	Domaine de la Mordorée		<p>The vineyards have been organically certified since 2013 and Demeter since 2020. One of our greatest prides is to have recreated sustainable ecosystems in the vineyards, which have remarkably resisted extraordinary events such as those of September 2002 (floods following rainfall of 600 mm in two days); or the heatwave of summer 2003.</p> <p>In 2019 the entire vineyard moved to High Environmental Value Level 3 (HVE 3)</p> <p>www.domaine-mordoree.com/le-domaine</p>	
18/10	Domaine Kreydenweiss Manduel	Family vineyard and winery	<p>Marc Kreydenweiss transmitted his passion of the wine, terroirs and biodynamical to his children. Antoine Kreydenweiss took over the management of the vineyard in 2007 who is accompanied by his wife Charlotte, their daughters Zoe, Lilou and Leonie, the whole team and his horse. Together they show the same passion : create wines with personality and reveal soul of each terroir.</p> <p>The winery covers 13.5 hectares of vineyard, including 3 Grand Crus of Andlau: Wiebelsberg, Moenchberg and Kastelberg. A new grand cru is now part of the terroir diversity of the domaine: the Kirchberg in Barr.</p>	

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			<p>The biodynamical is applied since 1989 and is the main part of the activities.</p> <p>http://www.kreydenweiss.com/sud/2/11/le-domaine-en-culture-biodynamique/</p>	
	<p>Château L'Ermite d'Auzan</p>	<p>Using medicinal plants & essential oils for vineyard management</p>	<p>An 80 ha family estate works in organic, biodynamic, and permaculture. They grow 14 types of medicinal plants and make their own essential oils to support their vineyard production.</p> <p>The winery is demonstrating unique creativity in plant protection, which has brought them to stop almost complicity in all organic certified commercial protection and really only use their own products to manage plant protection.</p>	<p><i>Dinner with Tanguy on the vineyard</i></p>
	<p>Conclusion</p>		<p>Conclusion of the program and free evening</p>	
<p>19/08</p>	<p>Return flight from Marseille</p>			
			<p><i>Bring a swimming suit and a towel with you if you want 😊</i></p>	

* Changes in the program might occur due to availability and seasonal changes. Detailed program will be sent to participants.

** The main theme, is the speciality of the host, but each meeting will be with further elaboration on the host experience with biodynamic work

- min
- Domaine Gramenon, Quartier, Gramenon, 2
 - Domaine la Péquétette, 26110 Vinsobres, F
 - Domaine Chaume Arnaud, Les Paluds, 261
 - 15 Rte de la Cave, 84110 Rasteau, France
 - Montirius, 1536 Rte de St Edwige, 84260 S
 - Domaine de Beurenard - Paul Coulon & Fi
 - Domaine de la Mordorée, 250 Chem. des C
 - SCEA Marc Kreydenweiss, 701 Chem. des
 - CHATEAU L'ERMITE D'AUZAN, route de Nir
 - ⊕ Add destination



The program map available here:

<https://maps.app.goo.g/ajdj1WNUgijNeWUp7>

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