

BIODYNAMIC VITICULTURE

Field course - France 2024, 14-19 October

Date	Site*	Main theme**	Description	Extras
			<i>Bring a swimming suit and a towel with you if you want 😊</i>	
14/10	Lyon airport	Arrival		Night TBC
15/10	Domaine de la Péquelette	The vineyard in a diverse farm	<p>Domaine de la Péquelette: 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>http://www.lapequelette.fr</p>	
	a talk by Dominique Massenet	The Vineyard in dry conditions	<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>	Dinner TBC
16/10	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

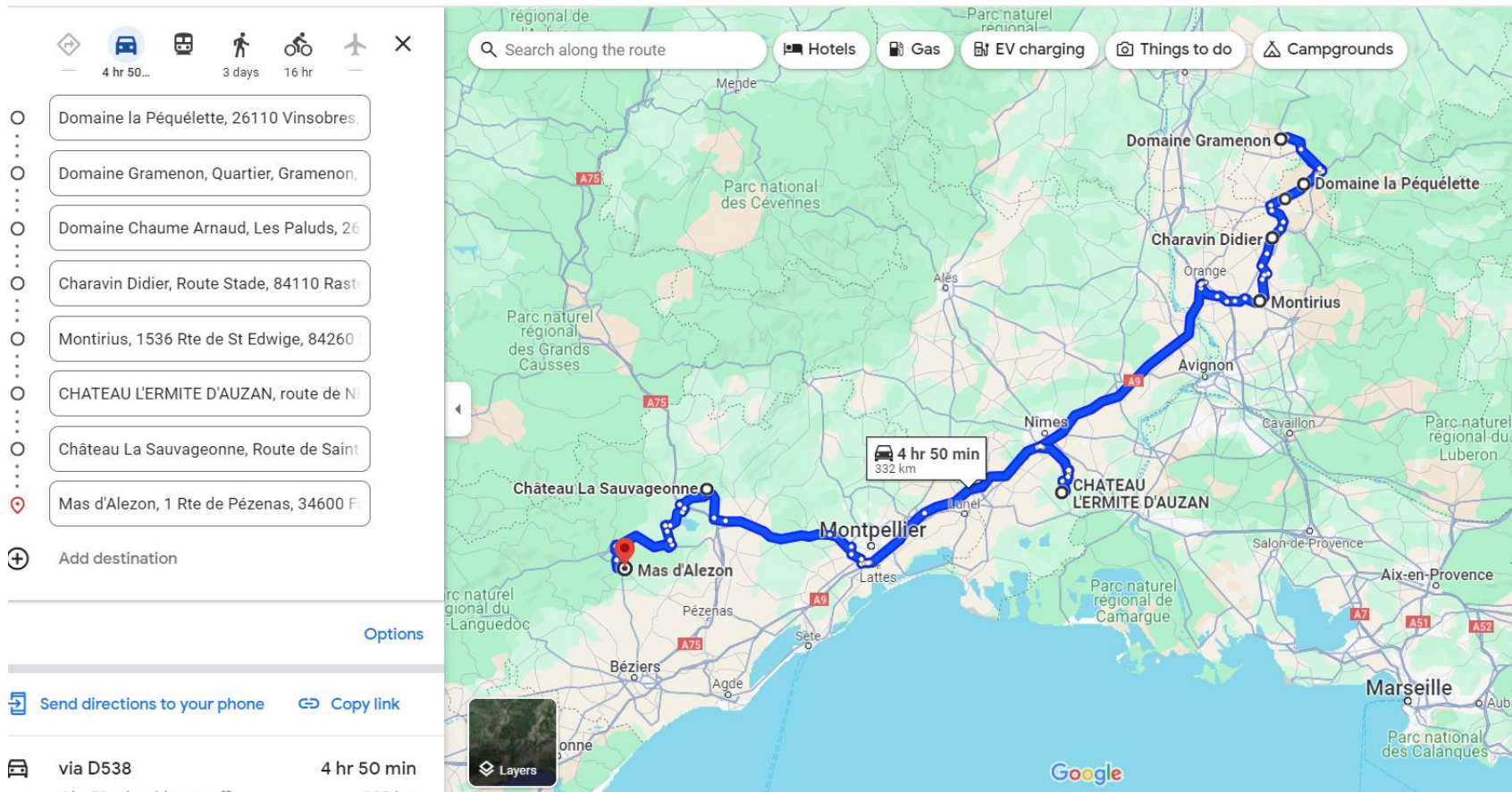
Date	Site*	Main theme**	Description	Extras
	Domaine Chaume-Arnaud	Harmonizes with nature rhythm	<p>Chaume Arnaud is working organically on 38 ha. since the end of the 90's with the wish to be respectful of the land and people. They moved to biodynamics in 2003 so to follows natural rhythms, facilitates 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>	Dinner TBC
17/10	Domaine des Coteaux de Travers – Didier Charavin	Vinyard diversification	<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, agroforestry and various grape varieties.</p> <p>https://coteauxdestravers.com</p>	Lunch at the vineyard with a special local cook.
	Domaine Montirius Christine Saurel	New frontiers at the work with biodynamic preparations and plant care	<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 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>	<p><i>Dinner with the winery family</i></p> <p>Hotel Blason de Provence</p> <p>https://www.lablasondeprovence.com/</p>

Date	Site*	Main theme**	Description	Extras
18/10	a talk by Martina Widmer	Vinifying without inputs: letting go under control	<p>Co-founder and Technical Director, of vinolis, Oenologist Engineer graduated from the Changins Oenology School in 2015, 2015 Oenology Prize, Consulting Oenologist in Provence since 2016, Martina is passionate about helping her clients succeed.</p> <p>Her talk will focus on the fundamental change of Vinifying without inputs.</p> <p>https://vinolis.fr</p>	<i>Lunch together with Martina</i>
	<p>Château L'Ermite d'Auzan Tanguy Castillon</p>	Use and cultivation of medicinal plants for improved vineyard vitality	<p>A 80 ha family estate work in organic, biodynamic and permaculture. They grow 14 type of medicinal plants and make their own essential oils to support their vineyard production. They produce their own preparations and reach minimal use of organically approved inputs.</p> <p>www.lermedauzan.com/en/content/6-vineyard</p>	
19/10	<p>Mas d'Alezon Catherine and Alix Roque</p>	Gentle accompaniment for vines and wine	<p>Catherine Roque has created two major estates in the Languedoc wine world, Clovallon, in Bédarieux, in the Upper Orb Valley, and Mas d'Alezon, in Faugères. Trained as an architect with a passion for vines, she started out in 1989 by planting unexpected grape varieties, in particular pinot noir, which she pioneered in the region. This self-taught mother of three daughters then took over a forgotten vineyard at the top of the Faugères appellation, Mas d'Alezon, in 1997. By dint of meticulous work, as natural as possible, and by gradually increasing the proportion of Mourvèdre, she now produces one of the finest interpretations of the cru. Taken together, these wines have placed this domaine at the top of the appellation for several years now.</p>	<i>Lunch at the vineyard with a special local cook.</i>
	<p>Château La Sauvageonne Domaine Gérard Bertrand</p>	Sensitive crystallisation analyses	<p>Gérard Bertrand has been committed to biodynamic viticulture at Cigalus since 2002. This culture allows to reinforce the balance of the vine and its environment.</p> <p>In addition to meeting Château La Sauvageonne and their development in biodynamics we will meet Gilles de Baudus, responsible for biodynamics at the Domaine Gérard Bertrand, a 1,000 Ha. winery.</p> <p>Gilles will share about Sensitive crystallisation analyses integrated into all stages of the process, from the vine shoot onwards, to see what the vine needs: to</p>	<i>Night TBC</i>

Date	Site*	Main theme**	Description	Extras
			<p>stimulate rooting, the circulation of sap, to rehydrate the mycchorizae, to accelerate the use of plant teas. Accompanied by Margathe Chapelle, oenologist and specialist in sensitive crystallisations.</p> <p>Composting: 400-500 tons of young compost produced to stimulate soil life and partners to develop more mature compost</p> <p>Agropastoralism.</p> <p>Grass management with very important dates of destruction of the soil to avoid competition.</p> <p>https://www.gerard-bertrand.com/pages/domaines-et-chateaux/chateau-la-sauvageonne</p>	
	Conclusion		Conclusion of the program and free evening	
20/10	Return flight			
			<i>Bring a swimming suit and a towel with you if you want 😊</i>	

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

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



The program map available here:

<https://maps.app.goo.gl/v4sDqLqhWSMZDFUp9>

For registration and further questions : Liron Israely, Adama Haya

Phone: +972-54-966-8012 Email: info@adama-biodynamics.com