

BIODYNAMIC VITICULTUREField course - France 2023 - 04-10 June



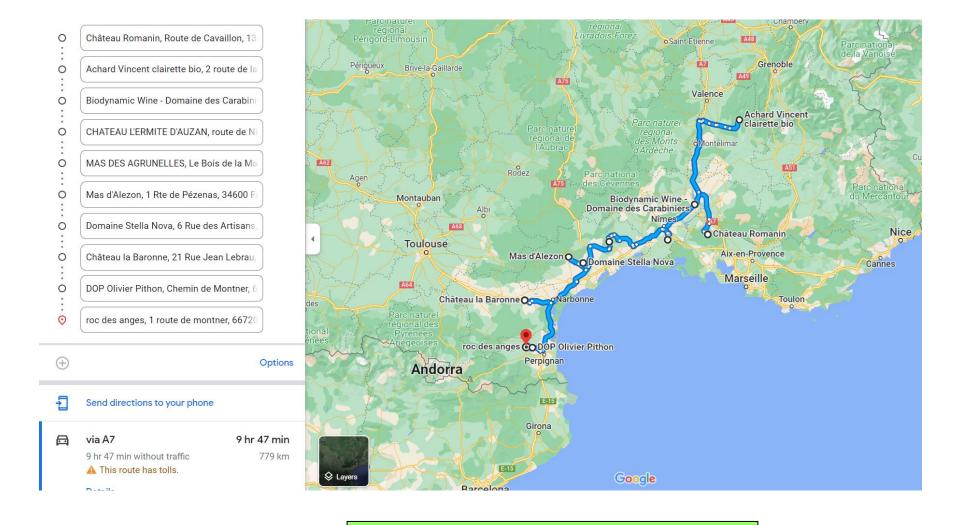
Date	Site*	Main theme**	Description	Extras
04/06	Marseilleairport	Arrival		
04/06		Introduction		
05/06	a talk by Dominique Massenot www.amisol.fr/pages/accu	The Vineyard in dry conditions	Independent consultant-trainer, working in organic farming since 1985 in all regions of mainland France and in all 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.	
	eil.php Château Romanin www.ChateauRomanin.com		Biodynamic techniques since 1988, Chateau Romanin combines traditionnel know-how and high-performance equipment in the service of demanding viticulture and oenology	
	S.C.E.A. ACHARD- VINCENT http://www.domaine-achard- vincent.com		Organic Pioneers since 1968, The basis of our Organic Agriculture is organic manure: best nourishing the soil which will nourish the vines. For this, we bring composted organic matter, green manures that we bury in the ground after mowing. In 2005 we advenced to Demeter certification.	
06/06	S.A.R.L. BIODYNAMIC WINE http://www.carabiniers-vin-biologique.fr		A 50-hectare family domain runned by the fifth generation. A focus on the health and strength of the plant, soil as well as biodiversity. They work in biodynamic farmingis to get closer to understand and evaluate the needs of the plants, climate and its terroir in its natural environment as well as to predict the means to find order and balance, as in homeopathy.	
	Château Lermite d'Auzan https://www.lermitedauzan.c om/en/content/6-vineyard		A 80 ha family estet working organic, biodynamic and permaculture. They grow 14 type of medicinal plants and make their own sessantial oils to support their vinyard prduction.	

07/06	Mas des Agrunelles		They have been cultivating organically since 2003 and biodynamically since	
07700	ivias des Agrunelles		2010 about 25ha of vines.	
			The estate is located north-west of Montpellier, on the Terrasses du Larzac,	
			· ·	
	https://www.masdesagr		a terroir that experiences significant temperature variations between day	
	unelles.com/		and night.	
			This climatic context, combined with fractured limestone, harmonious	
			viticulture and hands-off winemaking, allows us to produce deep, light and	
			balance wines.	
	MAS D'ALEZON		Catherine Roque has created two major estates in the Languedoc wine	
			scene, Clovallon, in Bédarieux, in the Upper Orb Valley, and Mas d'Alezon,	
	https://www.faugeres.com/fr		in Faugères. Trained as an architect and passionate about vines, she started	
	/producteurs-visages/mas-d-		in 1989 by planting unexpected grape varieties, in particular pinot noir, of	
	<u>alezon</u>		which she was the pioneer in the region. This self-taught woman 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 is now making one	
			of the finest interpretations of the cru. The wines as a whole have placed	
			this estate at the top of the appellation for several years.	
	DOMAINE STELLA NOVA		The Domaine's wines bear the names of stars because Philippe RICHY is	
			passionate about astronomy. It is also a question of remembering that	
	http://www.domaine-		there are strong links between our earth and its cosmic environment.	
	<u>stellanova.fr</u>			
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08/06	Vincent Masson	Biodynamic preparation for	As 2nd generation Biodynamic advisor, supports more than 3,000 farmers,	
		transform of the soil	many of whom are winegrowers. Responsible for BioDynamie Services, he	
	www.biodynamie-services.fr		has developed his skills in the development and use of biodynamic	
			preparations during numerous trips, meetings and teaching activities. His	
			experience brings a complementary perspective, to develop good	
			biodynamic practices.	
	Château La Baronne		Jean is a fascinating and endearing character. He is a cardiologist, but	
			remained the village doctor and he is a passionate winegrower from 8 a.m.	
	www.chateaulabaronne		to 10 a.m. and from 4 p.m. to 7 p.m. He is someone who tries to think	
	.com		about everything and he is in constant questioning. He designs his material,	
			has it adapted, transforms everything. There is very little intervention in his	
			cellar. His approach to viticulture is very interesting, with grafting on place.	
09/06	Olivier PITHON		Historical Biodyvin estates, certifed since 2010. The vines are not irrigated	
			and they integrate animals and also cover crops mixes, based on a very	
	www.olivierpithon.com/en/h		good vineyard know-how	
	ome-2			

	Le Roc des Anges www.rocdesanges.com	A Biodyvin estates. Wine and horses are their two common passions, they nourished us and made us grow. The vineyard don't use irrigation and demonstate a good vineyard know-how
10/05	Conclusion of the program Return flights.	

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

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



For registration and further questions:

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