

## Field course Biodynamic vineyard management 04/06 – 10/06 southern France

### Field Course goal:

Applied study and collegial exchange in best practices of biodynamic viticulture across the Mediterranean.

### Sites we will visit:

- ❖ 10 biodynamic wineries and vineyards
- ❖ Lectures from leading:

**Dominique Massenot, Vincent Masson- TBS**

**Furthermore:** Hosing at a countryside Hotel, Lunch at the vineyards (when possible) | Social evening with other growers

### Main themes:

- ✓ Vineyards in dry conditions
- ✓ The vineyard as part of a whole farm organism
- ✓ Animal integration
- ✓ New frontiers in the work with biodynamic preparations

### Cost: 1, 500 €

\*includes: transportation, accommodation & breakfast, translation, tuition

Do not include flights

\*\* there might be changes in the final price due to changes in the program or cost of accommodation\ transportation



### Field course organizers:

Adama Haya, center for biodynamics in Israel, and the French biodynamic association. The tour will be led by Liron Israeli and hosted by Soazig Cornu. For further details and registration:

+972-54-6028012

[Info@adama-biodynamics.com](mailto:Info@adama-biodynamics.com)

<https://en.adama-biodynamics.com/bdviti2023>

[www.bio-dynamie.org](http://www.bio-dynamie.org)





From the 1<sup>st</sup> & 2<sup>nd</sup>  
Field courses 2019, 2022

## Renewal of the vine

- ❖ How can we keep vitality in the vineyard?
- ❖ What would make the Terroir so distinct?
- ❖ Why is biodynamic exciting for me?

Liron, this was the best tour!  
Thank you for the in-depth professional field course. It is amazing to meet all the richness of the biodynamic viticulture.  
Yuval Erlich, Harshim winery





From the 1<sup>st</sup> & 2<sup>nd</sup>  
Field courses 2019, 2022

## Best practices exchange

- ❖ Soil cultivation tools
- ❖ Preparation stirring & spraying
- ❖ Cellar work





# From the 1<sup>st</sup> & 2<sup>nd</sup> Field courses 2019, 2022

## Experience

- ❖ Meeting with grower from Mediterranean countries
- ❖ Wide range of wine tasting

“Dear Liron,  
A big thank you for organizing & leading the week long field course in France.  
I have learned allot from this workshop that was professional and love full exchange. Looking forward for the future developments.

Reuven HersHKovitch,  
Shamim va aretz winery

