

BIODYNAMIC VITICULTURE

Field course - France 2020 - 31 Mai to 5th June

Date	Site*	Main theme**	Description	Extras
31/05	Lyon airport	Arrival	Meet up at Lyon airport Drive to hotel	
31/05	Hotel TBC	Introduction	Introduction meeting between participants and the content of the program	
01/06	Domaine Mas d'Espanet www.masdespanet.com/domaine.php	The vineyard as part of a whole Farm organism	The vineyard was converted to fully organic farming in 2007 and the cultivation is based on the principles of biodynamic agriculture: pruning and tilling based on the cycles of the moon. Natural grass in the vineyard in winter for sheep grazing from October to March. Treatments are made using copper, sulphur and macerated nettles and horsetail. The domaine keeps animals, cultivate cereals, and making their own compost	Launch with the vineyard Additional payment TBC
1/06	a talk by Dominique Massenot www.amisol.fr/pages/accueil.php	Nitrogen in soils and in wines	Mr. Massenot is an experienced biodynamic consultant and trainer – he will share with the group his insights into soil care.	
02/06	Domaine Mas de Libian www.masdelibian.com	Horse power at the vineyard	Located in Saint Marcel d'Ardèche on the western side of the Rhône river, at the very end of the gorge of the Ardèche, Mas de Libian has belonged to the Thibon family since 1670. A family winery handed down from generation to generation, these 25 hectares have always been worked organically and are certified biodynamic by Demeter; the soils have been subjected to neither pesticides nor weed-killers. The vineyards are plowed by horse.	Launch with the vineyard Additional payment TBC
02/06	a talk by Dr. Georg Meissner	Biodynamic research on wine quality and the preparation	Dr Meissner is a leading biodynamic farming and winegrowing consultant and head of production for Alois Lageder's extensive winegrowing operations in the Alto Adige region of northern Italy. He is also a researcher in the Department of Viticulture at the Geisenheim Institute of Applied Sciences in Rheingau, Germany.	
03/06	Pépinière Lilian Bérillon	Vineyard nursery The development on new vineyard	Pépinière Lilian Bérillon : The philosophy of this nurseryman who has reinvented his profession:	Launch with the vineyard Additional payment TBC

	www.lilian-berillon.fr		<p>Establish a sustainable vineyard, according to a method that consists in investing in the quality of the root system, to better support the stress imposed on the vine by excessive climatic conditions.</p> <p>Imagining a vineyard with a great diversity is a first step towards the production of high quality wines. Focus more on plants from old, carefully selected varieties, rather than on armies of clones and new varieties without any diversity.</p> <p>To find forgotten gestures, to be patient, to appropriate again the plant so long ignored and yet so precious.</p> <p>Change the relationship with your plant producer, be supported throughout the year and rely on exclusive and private approaches. Do not suffer from a plant that dies prematurely but invest in unique hand-sewn plants adapted to each need.</p>	
03/06	<p>Domaine Montirius www.montirius.com/en OR Domaine de Beurenard TBC</p>	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. 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. 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>	
04/06	<p>Domaine Gramenon www.domaine-gramenon.fr</p>	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. The revitalization of soils and the strengthening of the plant defense reactions immediately showed up and were quite persuasive. We noticed a new energy rising up from our parcels. We consider each piece of land to be specific and has its own identity. The increased vitality shown on the parcel actually reflects in the wines' quality.</p>	<p>Launch with the vineyard Additional payment TBC</p>
04/06	<p>Cote cairn www.cote-cairn.com/home-uk/</p>	The vineyard and agroforestry	<p>Cote cairn wants to demonstrate that producing organically is good for the consumer, good for the producer and good for the environment. And the cherry on top is that it's not necessarily bad for the one's wallet.</p>	

			<p>In line with the principle of Solidarity and Social Economy, we promote a sense of community and local employment, cooperation and collaboration, as well as the sharing of responsibilities with our employees.</p> <p>The important pillar of their work:</p> <ul style="list-style-type: none"> - Use biodynamic, agroforestry and green fertilizers to enliven their land. - Develop and implement alternative solutions to fossil and fissile energy - Promote the development of indirect energy 	
	TBC	Social evening		
05/06	Return to Israel Lyon airport		Return flight	

* 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

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