

Wine Revolution

The World's Best Organic,
Biodynamic & Natural Wines

Jane Anson

'If you're a wine drinker who's always wondered where all the craft wines are then you need to buy this book, which doesn't just tell you, but also brings them to life with stories and food ideas.'

Victoria Moore, *Daily Telegraph* & *BBC Good Food*



**CHAMPAGNE AGRAPART & FILS GRAND CRU
BLANC DE BLANC TERROIRS EXTRA BRUT, FRANCE** 
WWW.CHAMPAGNE-AGRAPART.COM

Champagne Agrapart is not certified organic, but never uses chemical pesticides or weedkillers; it uses homeopathic treatments for any vineyard diseases, ploughs with horses, ferments using natural yeasts and bottles without fining, filtration or cold stabilization. This is a beautifully fine, elegant and floral-scented Champagne that is made with grapes from 25 to 40-year-old vines in the Côte des Blancs *grand crus* of Avize, Cramant, Oger and Oiry. It is partly aged in large-sized wooden casks then spends just under four years in bottle before release. It has low dosage of 5g/l, and is certainly easy to drink on its own, but would be utterly delicious with a few just-warmed mini crab cakes.



**CHAMPAGNE DE SOUSA MYCORHIZE GRAND
CRU EXTRA BRUT NV, FRANCE**  
WWW.CHAMPAGNEDESOUZA.COM/EN

I can't recommend highly enough getting hold of this 100% Chardonnay fizz – or any of the Erick de Sousa range of terroir-driven Champagnes. This cuvée is named after the association between mushrooms and the vine roots, which points to a healthy soil; in this case a plot of old *grand cru* vines farmed biodynamically since 1999, ploughed by horses and fermented in barrel using only indigenous yeasts. With great intensity on the nose, its structure is light, delicate, with egg-shell finesse and a soft-lace texture that builds through the mid-palate along with notes of buttery patisserie. Only 3g/l of sugar is added at disgorgement, meaning it is extremely dry. Of all the food pairings I have tried this with, salmon sashimi has been the best. Demeter-certified.



**CHAMPAGNE FLEURY PÈRE ET FILS EXTRA
BRUT SONATE 2011, FRANCE**  
WWW.CHAMPAGNE-FLEURY.FR

The original green Champagne producer – organic since 1970 and biodynamic since 1989. This particular bottling was created by Jean-Pierre Fleury and his son Jean-Sébastien to celebrate their 20th year of biodynamics. Intense flavour from the largely Pinot Noir grapes (76%, with the rest Chardonnay), great focus and finesse, toasted almonds, strong citrus, persistent bubbles that kick up their heels long into the night. A total crowd pleaser every time I have opened it for friends, as are all the Fleury Champagnes. This calls for the French version of tapas – Comté or Gruyère *gougères*. Demeter-certified.



Previous: Clos del Serral, the prized garden at Raventós i Blanc.
Opposite: The red Pinot Noir and Pinot Meunier grapes are regularly used in sparkling wines, as here at Champagne Fleury.





as there are risks to the microflora of the soil with copper. And if you've heard of one thing to do with biodynamics, it is probably that cow horns filled with fermented cow manure are buried in the vineyards to encourage soil fertility. Unlike organics, which is certified by the EU and national bodies, biodynamics is certified by a number of different bodies that set their own standards (which are always stricter than organics in areas like copper use; usually half that of organics). Today the leading certification agency for biodynamic wines is Demeter, a global non-profit organization that gave its first biodynamic label to a Mexican coffee farm in 1928.

The other main agency in France is Biodyvin, which is only concerned with wine. Together they represent around 500 estates in France alone, and the practice is growing at around 10% per year, helped by the influence of leading consultants

such as Pierre Masson and soil microbiologists Claude and Lydia Bourguignon, both of whom work with many of the producers in the book.

An estate must be organic before applying for biodynamic certification (or can begin both at the same time, but the process takes a little longer). The usual certification time is three years, although this varies slightly per country and certification body, see p.256 for contacts in various countries.

Both Demeter and Biodyvin ask vineyards to use a minimum of BD (biodynamic) preparation 500 (or 500P), 501 plus a biodynamic compost. There is a separate process for winery certification for Demeter in the US that involves a 14-step process that ensures full traceability and minimum intervention; SO₂ is allowed but at lower levels than organics.

Above: Cow horns are buried throughout the vineyard at Raventós i Blanc. Opposite: Château Climens in Sauternes grows and prepares all its biodynamic treatments.

