

## סיור מקצועי בכורמות ביו-דינאמית מאי 2019, דרום צרפת

### אודותו חקלאות ביו-דינאמית

ביודינאמיקה היא גישה אקולוגית, אתית ורוחנית לחקלאות וגיבון, אשר לוקחת את העקרונות של החקלאות האורגנית לרמה עמוקה יותר. מאז 1924 החקלאים הביו-דינאמים פועלים ברחבי העולם לפיתוח ויישום חקלאות הנותנת ריפוי לאדמה ותוצרת חקלאית איכותית. עבודה בעזרת התהליך הביולוגי דינאמי היא המאפשרת לכל חלקה להביא את הייחודיות שלה לכדי ביטוי מלא.

בתחום היין, יקבים ביודינאמים ברחבי העולם מקבלים לרוב ציונים לשבח ומחקרים מדווחים על עמידות גובהה יותר של כרמים אלו.

### עלויות:

מס' אנשים	עלות בש"ח
15 משתתפים	5,300.00
7 משתתפים	5,700.00

\* כולל: רכבים, לינה, א. בוקר, הדרכה. ללא טיסות

\*\* יתכנו שינויים בעלויות בהתאם להזמנות סופיות של רכבים ולינה



### מפיקי הסיור

מרכז אדמה חיה לחקלאות ביודינאמית בישראל והאיגוד לחקלאות ביודינאמית בצרפת. את הסיור יוביל לירון ישראלי, מדריך ויועץ חקלאי, מלווה מגוון משקים וכרמים בחקלאות ביודינאמית בישראל.

פרטים נוספים והרשמה  
054-6028012

[www.adama-biodynamics.com/bd-viti](http://www.adama-biodynamics.com/bd-viti)  
[www.bio-dynamie.org](http://www.bio-dynamie.org)

### מטרת הסיור:

לימוד שטח מעשי אודות המאפיינים והכלים של כורמות ביו-דינאמית.

### אתרים בהם נסייר:

- ✓ חמישה כרמים ביודינאמיים שונים
- ✓ מרכז קומפוסטציה ביודינאמית
- ✓ מרכז שתלנות ופיתוח זנים
- ✓ מעבדה לאליזת יין ביו-דינאמית

### נושאים עיקריים:

- ✓ עבודה עם תכשירי לטיוב קרקע והגנת צומח מתוך הגישה הביודינאמית
- ✓ איטגרציה של בעלי חיים בכרם
- ✓ בריאות הקרקע וטיפוחה בגישה ביו-דינאמית
- ✓ ניהול מגוון ביולוגי תומך כרם

**בנוסף:** הלינה תהיה בבית הארחה של כרם ביו-דינאמי | ארוחת הצהריים

יהיו באתרים בהם נבקר | מתוכנן ערב חברתי עם כרמים מהאזור.





# BIODYNAMIC VITICULTURE

## Fieldcourse - France 2019



Date	Site	Description	Agenda	Extras
26/05	Lyon	<p>Domaine de la Guicharde  <a href="https://www.guicharde.fr/chambre-d-h%C3%B4tes/">https://www.guicharde.fr/chambre-d-h%C3%B4tes/</a></p>	<p>Flight Tel Aviv Lyon</p> <p>Drive to            - Domaine de la Guicharde, Arnaud et Isabelle Guichard</p> <p>18:00 In group introduction between the participants.            group discussion to introduce and foundation of            biodynamic agriculture.</p>	
27/05	<p><b>Domaine Beurenard</b></p> <p><a href="http://www.beaurenard.fr/">http://www.beaurenard.fr/</a></p>	<p>Domaine de Beurenard : it has been a family estate for 7 generations in Châteauneuf-du-Pape. It covers 32 hectares of vines in Châteauneuf-du-Pape and 25 hectares in Rasteau, a Rhône Valley cru, and 6 hectares in Côtes-du-Rhône. The average age of the vines is about 45 years, varying from 15 to 35 hl/ha. The entire Beurenard vineyard (60ha) is organic (certified by Ecocert) and biodynamic (certified by Demeter). The establishment of a conservatory with the 13 authorised varieties of the appellation from the oldest vines of the Domaine de Beurenard also contributes to biodiversity.</p>	<p>9h-10h : <b>Opening talk about biodynamic viticulture</b> in France with Soazig Cornu, coordinator of the France biodynamic association</p> <p>10h-12h : <b>visit in the vineyards</b> in 4x4:            Global management of a vineyard in biodynamics, the different terroirs, implementation of soil cultivation and BD preps</p> <p>14h-16h : <b>visit of the vine varieties' conservatory plot</b>, visit of the winemaking cellar and tasting</p>	<p><b>Lunch with BD vineyard</b>            Restaurant with local products at a winegrower's house</p> <p>cost to be confirmed</p>
	<p><b>Château Simian</b></p> <p><a href="https://www.chateau-simian.fr/">https://www.chateau-simian.fr/</a></p>	<p>Château Simian : Since 1994, the vineyard has been grassed between the rows, which regulates vigour and allows intense soil life, the roots being much more effective than the plough at aerating and decompacting the soil.</p> <p>Under the ranks, our practices are ancestral: mounding, decavaillonnage, hoeing. We do not use any fertilizers, only biodynamic preparations. We only treat with sulphur and Bordeaux mixture, which we now know how to use at 30 times lower doses. If necessary, we thin out the leaves of the vines to aerate the bunches.</p> <p>This philosophy of cultivation, which respects the great laws of nature, results in the production of grapes of exceptional</p>	<p><b>16h-18h : Visit of composting site for a collective of winegrowers</b>, the vineyard, the cellar and wine tasting</p>	

		quality: thick skins rich in colour and aromas, with silky tannins; juicy and sweet pulp with a very stable acidity		
28/05	<p><b>Pépinière Lilian Bérillon</b></p> <p><a href="https://www.lilian-berillon.fr/">https://www.lilian-berillon.fr/</a></p>	<p>Pépinière Lilian Bérillon :</p> <p>The philosophy of this nurseryman who has reinvented his profession:</p> <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>	<p>9h-12h : <b>Reception at the nursery for vines with biodynamic practices</b></p> <p>Presentation of know-how and professions with a focus on biodynamic approaches</p> <p>Visit of the vineyards</p> <p>Visit of the production workshops</p> <p>Depending on the number of people, they can set up a workshop "The Art of Slotted Grafting". It would allow each of the winegrowers to carry out the gestures of the slit grafting.</p>	<p>Lunch at the nursery cost to be confirmed</p>
	<p><b>Domaine Montirius</b> <b>(need to be confirm)</b></p> <p><a href="http://www.montirius.com/en/">http://www.montirius.com/en/</a></p>	<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</p>	<p><b>15h-18h : visit</b> Domaine Montirius</p>	

		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.		
	(need to be confirm)		20h: <b>dinner at the Domaine de la Guicharde with biodynamic winegrowers</b>	
29/05	<b>Domaine La Cabotte</b>  <a href="http://www.cabotte.com/index2-en.php">http://www.cabotte.com/index2-en.php</a>	<p>Domaine La Cabotte : In the beginning, a fabulous hillside free from cultivation. A passion for Vine and Wine. A desire to reveal a "Terroir" ("unique localised coming together of soil and climate"). Listening to nature through works of organic, bio-dynamic cultivation. Marie-Pierre, Eric and their son Etienne are doing a very good job. They experiment and take care of their vines, use biodynamic preparations and herbal teas. They also welcome other winegrowers to the estate to develop biodynamic preparations together. They participate in the local biodynamic association.</p>	<p>10h- 12h: <b>soil cultivation, use some plants preparations</b> (nettle, yarrow, willow, chamomile) as treatment for vines, BD preps, biodynamics over the seasons, vine diseases and care, tests and experiments</p>	<p><b>Lunch with BD vineyard</b>           € 15 / per person</p>
	<b>Université du Vin de Suze la Rouse</b>  (need to be confirm)	<p>Université du vin : Created in 1978, the University of Wine is a professional educational structure dedicated to the wine and vine professions. It hosts an oenological analysis laboratory and works with the winegrowers.</p>	<p>16h-18h : <b>Analysis laboratory for wine making.</b> Project with biodynamic wine makers about microbiology, biodynamic questions, and differences between conventional, organic and biodynamic.  <a href="https://www.universite-du-vin.com/">https://www.universite-du-vin.com/</a></p>	
30/05	<b>Domaine de la Péquétette</b>  <a href="http://www.lapequetette.fr/topic/index-en.html">http://www.lapequetette.fr/topic/index-en.html</a>	<p>Domaine de la Péquétette: 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 (less and less), but also olive trees, truffle oaks and a small flock of sheep. Fruit trees have been planted. Biodiversity is everywhere here, and the landscape is there. Cédric also develops quality biodynamic preparations with great care, which are sold to professionals.</p>	<p>9h-15h : <b>visit Domaine de la Péquétette</b>          Animal integration and biodiversity conservation in a Biodynamic vineyard          production, storage and use of biodynamic preparations</p>	<p><b>Lunch with BD vineyard OK</b>           € 15 / per person</p>
		Domaine de la Guicharde	17:00 In-group discussion and summary of the program	



31/05	Return to Israel		Drive to Lyon Flight to Israel dep??	