



Regenerative Viticulture

Producer Profile Series

This series shines the spotlight on individual producers from our core countries of Spain, Italy and France who we want to showcase for making amazing, authentic wines of place.

The Wines

1. Domaine Gassier 'Nostre Païs' Blanc 2020, Costières de Nîmes

Terroirs: rolled pebbles & loamy sand, safres and limestone clay

Certified Organic Grape varieties: 80% Grenache blanc, 15% Clairette, 5% Viognier

Vinification: certified organic farming, manual harvest with sorting and refrigeration of the grapes before passage in the cellar. Direct pressed then fermentation with native yeasts, aging in French oak barrels for 8 months for 50% of the volume in the presence of the lees

Domaine Gassier became the first regeneratively certified wine of France in Nov 23.

They are committed to the following sustainable practices:

- Increase the level of organic matter in our soils by 50%.
- Produce and use 600 tonnes of our own compost.
- No longer work the soil on more than 60% of our plots.
- For crop diversification and reforestation:
- Experiment with fruit mixed farming in one of our plots.
- Plant avenues of trees to the north of the crops.
- For the creation of natural habitats:
- Add 500 meters of native hedges per year.
- Revitalize the watercourse that crosses our property by allowing it to return to its natural bed (in collaboration with the EPTB Vistre Vistrenque).
- Dedicate at least 20% of our land to pastures and meadows.

- Animal integration:
- Continue to offer shepherds our nourishing pastures.
- Install tit nest boxes every 50 to 60 meters.

<https://www.domainegassier.com/en/wine/costieres-de-nimes-nostre-pais-white/>

2. Château Galoupet Cru Classé Rosé, AOP Côtes de Provence

Château Galoupet harvest, press and vinify plot by plot. In 2021, they acquired a new press which allows them to better protect the grapes from oxidation and respect the purity of the pulp aromatics through gentle pressing. They have also installed a new barrel cellar that enables temperature control during fermentation and a more precise translation of our micro-terroirs. 38% of the wines used to craft the final blend were vinified and aged for 4-5 months in 600L barrels (50% new & 50% 1-yr old).

The final blend took place on the 25th January, 2021.

69 hectares of vineyard and 77 hectares of wild protected woodland overlooking the Golden Isles on the French Riviera.

Key regenerative practices:

- cover cropping & agroforestry
- sanctuary for wildlife
- bees
- resistant grape varieties
- enhancing biodiversity

<https://www.chateaugaloupet.com/en-gb/chateau-galoupet-cru-classe-2021>

3. Domaine Mayard 2021, AOP Châteauneuf-du-Pape

Fermentations are carried out with native yeasts, without sulfur and on ripe and partially destemmed grapes. The macerations last around 40 days to allow the grapes to infuse for fine wines. Aging is carried out in wooden vats during the first year then in concrete vats before bottling after 18 months.

The family estate of a dozen hectares including 10 hectares of Châteauneuf-du-Pape on four islets located in the localities: le Grand Coulet, les Serres, la Crau Est, le Pointu in the communes of Sorgues, Châteauneuf- du-Pape and Courthézon.

Key regenerative practices:

- Cover crops
- Reduced Tilling
- Lowering yields
- Planting trees
- Incorporating animals

<https://domainemayard.fr/nos-produits/>

Further Info

To find out more about Regenerative Viticulture, we had a wonderful WSG Live on the topic from Justin Howard-Sneyd MW from the Regenerative Viticulture Foundation. You can find it on our studio page [here](#)

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