SYNDICAT INTERNATIONAL DES VIGNERONS EN CULTURE BIO-DYNAMIQUE
SIVCBD

BIODYVIN

CAHIER DES CHARGES - SPECIFICATIONS
SYNDICAT INTERNATIONAL DES VIGNERONS EN CULTURE BIO-DYNAMIQUE
- SIVCBD - « BIODYVIN »

PART ONE - VITICULTURE

Article 1
Every member agrees to keep up to date a logbook for the use of the preparations: 500, 501, MT compost and 502 to 507.
Each member is responsible for applying these preparations to the vineyards and must acquire the knowledge and application methods of biodynamic viticulture.

Article 2
All members agree to respect the following **minimum "biodynamic" work plan**:

After Harvest:
     1 to 3 "501" preparations on the leaves of the vine if possible
     1 to 3 Maria Thun after ploughing
     Compost if necessary (must be dynamised with preparations 502 to 507)

Before bud break:
     1 Maria Thun booster on ploughing
     1 to 3 preparations "500" or "prepared 500" on or in the soil (possibility to use these two preparations at other times of the year)

After bud break (3 leaves):
     1 to 3 "501" preparations on the vine leaves if not made before (depending on weather conditions and physiology of the vine and soil).

Article 3
The authorized phytosanitary products are those of natural origin allowed by European regulation for organic farming (AB for Agriculture Biologique).
These plants are authorized but also recommended: nettles, horsetails and herbal teas of yarrow, chamomile, oak bark, mezereum, dandelion, wicker and valerian
The following are also authorized: bacillus thurengensis and natural pyrethrum

Pest control products tolerated: copper, sulfur within the limits set by European regulation AB (AB for Agriculture Biologique).
The dates are left to the free choice of the winegrower; however, they must be indicated on the annual activity report with precision.

Article 4
The use of purchased organic certified fertilizers is tolerated insofar as the user systematically will carry it out after passage of Maria Thun compost. The purchase must be indicated on the control notebook.

Preamble

The objective of the SIVCBD winegrowers is to produce a wine made only from grapes from organic and bio-dynamic agriculture, excluding the use of all oenological products aimed at modifying the initial balance of the grapes and seeking to neutralize the effect of the vintages, with the aim of preserving in the wine all the potential "terroir" and preserving the energy capital acquired by the biodynamic culture of the vines.

Certain practices, even if they only involve natural products (organic cane sugar for example, non-GMO commercial yeasts, etc.), influence these balances and distort the wine by adding non-typical exogenous characters.

This being said, the fact remains that current legislation requires us to bottle a fair and merchandisable wine, moreover, this wine must be appreciated by our customers. Also, while waiting for the research and the pooling of the experience of the members of the Syndicate allow us to reach this goal while respecting the initial objective, certain Oenological practices are necessary.

The winemakers, who deem it necessary to use these practices, must also conduct experiments and comparisons to justify their choice and try to develop alternative techniques so that they can gradually minimize their use.

The batch-by-batch operations relating to the use of oenological products during the harvesting, vinification, aging and bottling of wines must be noted in a cellar register. A certification body will be mandated by the SIVCBD to carry out the inventory of these practices (by checking invoices and in case of doubts, by analysis of the wine or the product) and transmit a copy of the cellar notebook thus validated to the SIVCBD

The management committee of the SIVCBD after studying each file, vine and wine, will issue the BIODYVIN certification. The winemaker will take into account (as much as possible) in his work the planetary positions and will record them together with the practices in a cellar register. For each product used, a certificate of compliance with the Oenological Codex is required as well as the guarantee non-GMO, and not from GMO. In addition, each product used must come from organic or Biodynamic farming if this production method exists.

Cellar environment

Hygiene is necessary for the achievement of a quality product. The environmental impact of the substances listed below must be taken into account each time they are used. They should only be used when water, steam and mechanical cleaning methods are insufficient.
❖ The following products are authorized:
  - Freeing of tanks and concrete tanks with authorized tartaric acid (except synthetic acid)
  - Peroxyacetic acid
  - Oxygenated water
  - Ozone
  - Caustic soda

The activities linked to wine making generate a number of residues (muds, lees, marcs, rinse water, etc.). Some of these products can be reused for making compost, may be distilled or delivered to approved distilleries. Whatever the final outcome, special attention will be given so that storage or rinsing water does not cause pollution.

Limits of total SO2 in wine for consumption, authorized for BIODYVIN labelled wines:

Type of Wine	Maximum limit in total SO2 wine for consumption	Wines undergoing prolonged aging (more than 9 months of aging)
Red wines <= 5g / l sugar	80 mg/l	110 mg/l
White and rosé wines <= 5g / l sugar	105 mg/l	135 mg/l
Champagnes, Sparkling Crémants <= 15g / l sugar	96 mg/l	126 mg/l
Champagnes, Crémants, semi-dry sparkling wines> 15g / l sugar	104 mg/l	134 mg/l
Semi-dry red wines> 5g / l sugar	105 mg/l	135 mg/l
Semi-dry white and rosé wines> 5g / l sugar	130 mg/l	160 mg/l
Sweet wines> = 30 g / l sugar	175 mg/l	205 mg/l
Sweet and sweet wines from botrytized harvests> = 50 g / l	200 mg/l	230 mg/l
Liqueur wines, natural sweet wines	100 mg/l	130 mg/l

I, the undersigned (Last name, First name, Domain)
....
Certify on the honour that I practice biodynamic farming on our whole domaine since ....

I commit myself to follow and respect the SIVCBD Specifications.

At ....Date ....

Precede the signature with:
"Read and approved the present commitment"

Signature/Stamp