



SIVCBD INTERNAL REGULATIONS

VINIFICATION SPECIFICATIONS 2009

Foreword

The objective of the winegrowers of the S.I.V.C.B.D (international union of winegrowers practising biodynamic farming) is to **produce a wine made solely from grapes from Organic and Biodynamic farming, excluding the use of all oenological products that aim to modify the grapes' initial balance and neutralize the effect of vintages, with a view to preserving all of the potential of the "terroir" in the wine and retaining the energy capital acquired by the biodynamic farming of the vines.**

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

This being so, the obligations of current legislation still require us to bottle a wine of sound and marketable quality, and furthermore, this wine should be appreciated by our customers.

Also, while waiting for the research and shared experience of the members of the Union to enable us to reach this goal respecting the initial objective, certain oenological practices are permitted (see next paragraph). Winegrowers who deem it necessary to employ these practices, undertake to conduct experiments and comparisons to justify their choice and try to develop alternative techniques in order to be able to gradually minimize their use.

Operations, batch by batch, concerning the use of oenological products during the harvest, vinification, maturing and bottling of wines should be recorded in a winery record. A certifying body will be mandated by the SIVCBD to carry out a review of these practices (by inspection of invoices and in the event of doubt, by analysis of the wine or the product) and to forward a copy of the validated winery record to the SIVCBD.

After studying each application, in terms of both the vines and the wine, the SIVCBD office will issue BIODYVIN approval.

Winemakers will take into account (as far as possible) the planetary positions and record them in the winery record at the same time as the practices.

For each product used, a certificate of conformity to the Oenological Codex is required, and a guarantee that the product is non-GMO or not derived from GMOs. Furthermore, each product used must be a product of organic or biodynamic farming if this mode of production exists.

Winery environment

Hygiene is essential to the production of high quality products.

The impact of the substances listed below on the environment must be taken into account every time they are used. They should be used only when mechanical cleaning methods that rely on water or steam are insufficient.

The following products are authorized:

- Coating of concrete vats and tanks with authorized tartaric acid (not synthetic acid)
- Peracetic acid
- Oxygenated water
- Ozone
- Caustic soda

The activities involved in the production of the wine generate significant residues (sediment, lees, grape skins and seeds, rinsing water etc.). Some of these products can be reused for the preparation of compost or distilled, or delivered to authorised distilleries. Whatever choices are made, particular attention should be given to ensuring that storage of these residues or rinsing water do not cause pollution.

Inspection

Information to be provided:

Name of Property:

Address of property:

Post code:

Town:

Area (in ha): Annual

production (hl):

Number of different wines produced:

Vintage chosen:

Date of inspection:

I. THE VARIOUS DOCUMENTS TO BE PROVIDED FOR THE INSPECTION

- Winery record (vinification sheet, monitoring of wine and bottling)
- Chaptalisation register
- Register of addition of tartaric acid, (acidification or deacidification)
- Analyses before bottling (only for SO²)
- Invoices for oenological purchases
- List of suppliers of oenological products

II. LIST OF OENOLOGICAL PRODUCTS, ORIGINS AND QUANTITIES

A. SO²

Wine of the property for which the maximum authorized total SO² content in wine for consumption have been exceeded:

Type of wine	Maximum quantity of total SO ² authorized in wine for consumption	Wines undergoing an extended ageing period (more than 9 months of ageing)
Red wines < = 5g/l sugar	80 mg/l	110 mg/l
White wines and rosés =< 5g/l sugar	105 mg/l	135 mg/l
Champagnes, sparkling wines <= 15g/l sugar	96 mg/l	126 mg/l
Champagnes, crémants, demi-sec sparkling wines >15g/l sugar	104 mg/l	134 mg/l
Demi-sec red wines > 5g/l sugar	105 mg/l	135 mg/l
Demi-sec white wines and rosés > 5g/l sugar	130 mg/l	160 mg/l
Sweet wines > = 30 g/l sugar	175 mg/l	205 mg/l
Sweet wines from botrytized harvests >= 50 g/l	200 mg/l	230 mg/l
Fortified wines	100 mg/l	130 mg/l

B. Chaptalisation (a)

Has the inspected wine undergone chaptalisation? Yes - No If yes (provide further information):

C. Addition of yeast

Was yeast added to the inspected wine? If yes (provide further information):

D. Fortified wines

Was alcohol used certified organic? Yes - No

E. Acidification (b)

Was acid added to the inspected wine? Yes - No If yes (provide further information):

F. Fining agents

Were fining agents used? Yes - No If yes (provide further information):

Were the fining agents chemically synthesized? Yes - No
If yes, has the certificate of purity regarding dioxins and arsenic been given to the ECOCERT inspector? Yes - No

G. Other oenological products used (c) Use of other oenological produced? Yes - No If yes, which ones:

III. LIST OF PRODUCTS USED FOR CELLAR HYGIENE

Commercial name: Active substances used: