

Biodynamic

Biodynamic wine making adheres to the principle that views the farm as a living organism: self-contained, self-sustaining, following the cycles of nature. This farming system focuses on soil health, the integration of plants and animals, and biodiversity; and it requires the close observation and participation of the farmer. Instead of pesticides and synthetic fertilizers, Biodynamic wineries use herbs, minerals and manure on their vineyards, and the vine care and harvesting follow the astronomical calendar. The international organization, Demeter, is the only certifying body for Biodynamic wines.



FRANCE

Vignoble des 2 Lunes (Alsace)
Francoise Andre (Burgundy)
Font du Vent (Rhône)
Bertrand Galbrun (Loire Valley)
Beatrice & Pascal Lambert (Loire Valley)
Domaine de la Pousse d'Or (Burgundy)
Revelette (Provence)

GERMANY

Schmitt (Rheinessen)

ITALY

Sequerciani (Tuscany)

CALIFORNIA

Drew Family Wines (Mendocino)



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