

# Harpers

WINE & SPIRIT TRADES REVIEW

November 18 2011 | Issue no: 71 | www.harpers.co.uk

HARPERS WINE & SPIRIT  
CIRC. 5,224  
18 NOVEMBER 2011

## MY TASTE

**Jade Koch, consultant wine buyer**  
**Biodyvin tasting**

November 10, Lindley Hall, Royal Horticultural Halls, London

The last London tasting for Biodyvin, the certificate issued by the SIVCBD (Syndicat International des Vignerons en Culture Biodynamique), was in 2005 – six years ago. This 2011 event attracted the great and the good of the wine trade and there was no schoolboy smirking at the winemaker with a beard or jokes about “lunatics who dance naked under a full moon”. People tasted and talked and thought and it was good.

The day was a “leaf” day, which, if you own a biodynamic calendar, you will know is a day to “avoid”, as Biodyvin chairman Olivier Humbrecht explains: “In reality the taste of the wine is not better or worse depending on whether it is a fruit, flower, root or leaf day.

“We use the biodynamic calendar to decide when we do things in the vineyard and winery, but not when drinking wine.” Studies comparing taste on the varying days have been inconclusive.

Olivier suggested this perception may have arisen from some supermarkets deciding to



Conversion to biodynamic winemaking, even from organic, takes years

hold their tastings on a fruit or flower day. Try telling your average supermarket shopper: “Sorry madam today is a leaf day, you’ll have to put it back”.

Conversion to biodynamic winemaking, even from organic, takes years and the overarching idea is to create a self-sufficient system where not even organic pesticides may be brought in. Instead, a biodynamic vineyard uses pesticides created by composting weeds from within the vineyard. Whatever you think of the importance of solar and lunar cycles, the attention to detail in biodynamic vineyards should not be underestimated. That care shines through in the wines and all those I tasted at this event were good. Here are six of the best.

TASTE



France is dynamically biodynamic

Montirius “Le Clos” 2009, Vacqueyras (Berry Bros & Rudd)

From an 8ha vineyard surrounded by a 10ha forest, this wine is 50% Grenache and 50% Syrah. It had the nose of a great paté forestière and a dry, round, soft, plummy palate with hints of salt caramel and flint, and dry on the finish. An elegant wine for such a rustic nose.