



CHARTER OF COMMITMENT

For a wine to be able to carry the label “Vin Méthode Nature”, farming and wine making must respect and follow the 12 points mentioned below:

1 • Wines declared under the label “Vin Méthode Nature” **must be made at least with 100% organically certified grapes** (either AB, Nature & Progrès or be in the third year of organic farming conversion). This applies for all categories (AOP, IGP, Vin de France, etc.).

2 • Grapes must be **hand-harvested**.

3 • Fermentations **must be spontaneous**. The inoculation of yeast or bacteria is not permitted.

4 • The use of **oenological additives or processing aids is not permitted**.

5 • **No voluntary modification** of the chemical structure of the grapes is permitted.

6 • **The use of brutal and traumatic physical techniques** (such as: reverse osmosis, filtration, tangential filtration, flash pasteurization, thermovinification, centrifugation) **is not permitted**. The use of any other technique must be notified to the Syndicate before being applied.

7 • **The use of sulfites is not permitted before or during fermentation, nor in any starter / pied de cuve**. Sulfites can be added in the finished wine (whatever the color and the style) within the limit of a maximum of 30 mg / l H₂SO₄ total / l by Frantz Paul analysis (method of determination of free and total SO₂ by distillation / oxidation). It is mandatory to inform the Syndicate and the consumer of any sulfite addition. The use of added sulfites will be notified by a dedicated logo (see 9.).

8 • During trade fairs, both winegrowers and organizers are requested to present the “Vin Méthode Nature Charter of Commitment” alongside the bottles labeled “Vin Méthode Nature”. Retailers are encouraged to do the same in their business.

9 • Instructions on how to use “Vin Méthode Nature” identification logos:

- Can be used for wines **without any added sulphites**.
- Can be used in the case of the presence of up to 20 mg/L of naturally occurring sulfites. Analysis must be made following the Frantz Paul methodology. No sulfite addition is allowed.



- Must be used if any sulfite is added, whatever the quantity (even if below < 10mg/L).
- To be used for wines containing up to 30 mg/L of sulphite (Frantz Paul analysis).



10 • The “Vin Méthode Nature” label is awarded each year and for each vintage after internal control by the Syndicate and the reception of the member’s declaration of honor.

11 • Within the range of wines produced by a winery, the cuvées labelled as “Vin Méthode Nature” must be easily identifiable by consumers. Labels must be clearly different and indicate the logo and the methodology “Vin Méthode Nature” next to the name of the cuvée, in compliance with the legal labeling regulation of the country.

12 • The winegrowers commit themselves in their own name. All “Vin Méthode Nature” vintages will be posted on our website www.vinmethodenature.org

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Syndicat de Défense des Vins Nature'l

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For more informations, check www.vinmethodenature.org and social networks.



