



CHATEAU
L'ÉVANGILE

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A VINEYARD ON A HUMAN SCALE, A NATURAL
LABORATORY FOR THE AGRICULTURE OF TOMORROW

Since 2021



Organic farming certification

Since 2014



HVE (High Environmental Value) certified

Since 2013



Member of the First Bordeaux Wine EMS
Association, ISO 14001 certified

FOR A SUSTAINABLE VITICULTURE

- **Organic farming certification since February 2021.**
- **Biodynamic practices** applied since 2019 to the entire vineyard, l'Évangile has equipped itself with a teapot and a dynamiser. Cow-horn manure burying operations are carried out on the farm less than 10 km away.
- Gradual redevelopment of the vineyards with the introduction of more hedges and isolated trees to maintain and create biodiversity corridors. Nearly 2 km to date and a 2030 target of 250 m of hedgerows and additional trees.
- Census of biodiversity through floristic and entomological monitoring to better manage the viticulture of tomorrow.

2 fauna surveys
carried out in 2020 and
6 plant surveys
in 2022

- Our experiments with plant cover and reduced tillage have resulted in a vineyard that is 100% grassed in winter at the very least.

Since 2020, working with a botanist has helped us to optimise the development of our cover crops and the inherent biodiversity by adapting our practices (types of cover crops, mowing dates, grass bedding).

6 different seed mixes in 2023 to better adapt to local conditions

- To adapt to the effects of global warming on our vines, L'Évangile is a pilot site for Research and Development.

Adaptation of pruning practices on the plots most sensitive to frost.

22,5 HA
ESTATE

22 HA
UNDER VINE

10
EMPLOYEES





In the face of rising temperatures and water stress, there are several areas for consideration and action:

- Optimising leaf area: reduction in trellising height and re-stemming : raising the height of the vines from 30 cm to 60 cm in 20% of the vineyard.
- Several rootstocks and grafting techniques on the new plantation to define the most suitable solutions for the future.
- Research into the water requirements of vines to enable more effective management of cover crops, mulching trials, green work, etc.

SAVING NATURAL RESOURCES

- To reduce water consumption linked to watering, a redevelopment project is underway with a choice of plant material that requires little water.

in 2023
no watering in the park

- To reduce our carbon footprint, 100% of our electricity is supplied under a “green” contract, and work has been carried out to optimise energy performance (separation of the heating system).
- Our ageing practices are evolving to maintain the freshness of our wines through the use of other containers: 16 x 320 l amphorae, 2 x 26 hl foudres.
- The priority actions are geared towards choosing electric equipment and optimising travel (3 electric ATVs on site and one vehicle).

RESPONSIBLE SOURCING

- From viticulture to packaging, we give preference to local suppliers. It should be noted that the cellar doors were made from barrel staves from the Tonnellerie des Domaines.

A CONSUMER-DRIVEN PHILOSOPHY

- Provide consumers with safe, high-quality, healthy products Chateau L'Évangile 2021 is the first certified organic vintage!

SOLIDARITY ABOVE ALL

- For the comfort and safety of employees:
 - Electric pruning seats for winegrowers (to prevent back pain and protect against the rain).
 - A barrel lifter in the winery to facilitate the handling of empty and full barrels.
 - 15-minute warm-ups every morning for the past 2 years with the entire team, including seasonal workers.
- We also pay close attention to welcoming seasonal workers, which helps to retain them.

70% of grape-pickers
come back every year

- To make our professions more attractive again, L'Évangile welcomes all structures linked to training: viticultural high schools, agricultural schools, associative projects (Vignerons du Vivant).
- To contribute to our local roots, and to complement the support of the FIL, the whole team is involved in local solidarity missions, market gardening at the Ferme Deux Bouts, support for the Red Cross, beautification work for associations in Libourne.
- A final highlight at l'Évangile, thanks to the amateur beekeepers in our ranks, bees have become a subject of collective and unifying interest: 5 hives have been installed on site, and the whole team takes part in harvesting and packaging, guided by our beekeeper-winemakers.



“Organic farming, biodynamic experiments and the reorganisation of the vineyard to encourage biodiversity make L'Évangile a natural leader in the Pomerol appellation.”