

What is organic wine?

New European regulation

The regulation on organic wine was adopted by the European Commission on February 8, 2012. This new regulation now allows the certification of organic winemaking. From the 2012 vintage, we will now have «organic wine» instead of «wine made from organic grapes»!

This regulation defines a common set of organic winemaking practices: only organic ingredients, limited use of oenological inputs, limited additions of sulphites (sulfur dioxide or SO₂)...

Some notable aspects of the **new EU regulations on organic wines:**

Practices PROHIBITED	Practices SUBJECT TO RESTRICTIONS	Total SO ₂ (mg / l)
Partial concentration through cooling, elimination of sulfur dioxide by physical processes, electro dialysis treatment or cation exchangers to ensure the tartaric stabilization of wine, partial dealcoholisation of wines.	Heat treatment: limited to 70 ° C, centrifugation, filtration: Minimum 0.2 micrometers. Heat-treatment, the use of reverse osmosis and the use of ion exchange resins will be re-assessed before 31/12/2015.	Dry red (sugars <2g / l): 100 mg / l (cut-off level of the wine CMO of the 1st August 2010: 150 mg / l) Dry white and rosé (sugars <2g / l): 150 mg / l (cut-off level of the wine CMO of the 1st August 2010: 200 mg / l) Other wines: - 30 mg / l compared to the values of the CMO.

As of August 2012, the **European logo** will **systematically** appear on all organic wines from the European Union. It cannot be given to «wines made from organic grapes.»

To be clear: organic, biodynamic, natural ... **What is the difference?**

	«Organic wine » « Wine made from organic grapes (AB in France) »	« Biodynamic wine »	« Natural wine »
Specifications	European regulation	Private, international (Demeter, Biodyvin)	Charter of best practices based on trust
Coordinator	European Commission	Demeter association, International Union of Biodynamic Winemakers	Association of Natural Wines
Commitments	Agricultural production respecting natural and living cycles	Balance between plant / soil / environment Taking into account of cosmic and terrestrial forces	Ideally, no human intervention but mere accompaniment of the fermentation of juice.
Conversion period	YES	YES	YES
Inspections	YES	YES	NO
Certification	YES	YES	NO
Labelling	AB logo in France or European organic farming logo	« Demeter » / « Biodyvin »	NO



To examine the technical aspects of the new regulation, please consult the file produced by the French Agence Bio: «Viticulure: la tendance est bio!» (August 2012 - in French), or contact Cendrine Vimont: cendrine.vimont@sudvinbio.com