

# Artisans Partisans

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## A hybrid model

Cultivate, raise and select

Beyond our own vineyards, we collaborate with winemakers who share our philosophy. **Our goal? To offer wine lovers a true immersion in the diversity of Languedoc.**

**A journey through the PDOs**— Our grape selections allow us to **enhance diverse terroirs** from Minervois to Pic Saint-Loup, passing through Limoux and Faugères.

**Partnerships based on excellence**— We work hand in hand with our partners to guarantee consistent quality and respectful winemaking.

**A direct link with the vine**— Through our wines, we convey **the taste of the land and the history of the men and women who cultivate it.**

Buying grapes is not a default choice, it is a **conscious approach**. This allows us to guarantee the consistency and identity of our wines while showcasing specific terroirs. We are involved in every step: from cultivation to winemaking, **We support our partners in raising standards** and preserve the authenticity of the grapes.

**Each bottle of Artisans Partisans is an invitation to travel, a fragment of shared culture.**, a link between terroirs and sensibilities.

# Passing on: beyond wine, a cultural act

Making wine is not just about producing bottles. **It is also about telling a story, giving meaning, and awakening curiosity.** At Artisans Partisans, it's also **to educate, to awaken, to open up perspectives.**

We want each sip to be an invitation to understand a terroir, a technique, a choice. **We educate without imposing, we share without pretension.**

That is why we are implementing concrete actions:

**Educational vintages** which express without artifice the typicality of a grape variety or a terroir.

**Exchanges with consumers and professionals**, to talk about our vision of free and committed wine.

**A wine tourism route**, in the heart of the Castle, to see, feel and understand our practices.

Everything is designed for **reconciling taste and knowledge**, in a spirit of sharing and accessibility.

Wine is a living culture. **We are its architects. We are its supporters.**

## Biodiversity & concrete evidence of our commitment

**At Artisans Partisans, biodiversity is not a selling point.** That's a guiding principle. **In the vineyards as in the cellar, every action aims to preserve life, encourage natural diversity, and build a sustainable, humble, and conscious viticulture.** We are producers, but above all, we are guardians of our ecosystem.

Far from empty rhetoric, **We provide tangible evidence of our practices:**

- **Biodiversity at the heart of our vineyards:** We promote plant cover, we replant hedges, olive trees, strawberry trees, we cultivate broad beans to enrich our soils naturally.
- **Sheep, lambs... and soil that breathes:** In several of our areas, **We have reintroduced a flock of sheep and ewes.**, as our ancestors did. These animals **graze between the rows of vines** In winter, they naturally control weeds and contribute to maintaining the vegetation cover. **Their manure is then spread on the plots.** acting as a natural and living fertilizer, which nourishes the soil and stimulates microbial activity.
- **Resilient viticulture, between adaptation and observation:**  
Climate change is here, and we are facing it. **with humility and creativity** We have reserved a plot of land to test grape varieties adapted to the new challenges:

**Drought resistant:** Cinsault, Carignan blanc, Assyrtiko

**Resistant to fungal diseases (downy mildew, powdery mildew):** some Grenache noir plants grafted onto American rootstock.

This experiment is not a gimmick. **It's a living, field-based research project.**, to build a sustainable viticulture that **tradition and innovation are not opposed** but makes them talk.

- **The return of humans to the vineyard: grafting, observing, passing on knowledge:**  
We believe in traditional craftsmanship. That's why we carry out the grafting ourselves onto rootstock, directly in our vineyards, without using nursery-grown plants. This meticulous, hand-crafted work allows us to precisely replant each vine, selecting the grape varieties best suited to our terroir and the changing climate.

It is an age-old, demanding practice that connects us to our craft as winemakers in its most fundamental aspect: **understand the plant, guide it, and prolong its life with respect.**

- **Preserving diversity: our mass selections**  
On some plots, we practice **mass selection**, an old method which consists of

replanting vines from remarkable vines of the estate, rather than standardized clones.

This approach guarantees **agreater genetic diversity**, better adaptation to the ground, and **more complex and nuanced wines**.

In our family, every plant has a story. **And we want him to tell it.**

- **Concrete innovations:**our plot in **vine**, a strategy put in place to address the challenges posed by global warming.
- **The plot under a trellis:**On 0.4 hectares, we planted 200 vines of six grape varieties adapted to the heat: **Sauvignier gris, Maccabeus, Vermentino, Carignan, Cinsault, Grenache noir**.

This experimental plot, conceived as a **open-air laboratory**, addresses several environmental and agronomic challenges:

- **Protection against excessive sun:**The structure of the trellis creates **anatural shade**for the grape clusters. It prevents sunburn, reduces heat stress and protects the foliage from excessive heat.
- **Thermal moderation:**Thanks to a **continuous plant canopy**, the air and soil temperature remains more stable, slowing down excessive ripening and preserving the acid/sugar balance.
- **Preserving moisture and reducing irrigation:**Under the vine, **evaporation is limited**The soil stays cooler, the vines transpire less, and water needs decrease: a decisive step towards a **Low-input viticulture**.
- **Health resilience:**The grape bunches naturally fall back under the vine. **well ventilated**limiting the occurrence of diseases. By raising the vegetation, **wealso escapes the spring frosts**, becoming more and more frequent with climate change.
- **Biodiversity and sustainability:**The vine creates a **complex microclimate**, conducive to welcoming pollinators, small birds and beneficial insects, thus strengthening the natural resilience of the vineyard.

## The Mauzac Conservatory: preserving the living memory of an ancestral grape variety

Wine is also a **broadcast culture**In Rives-Blanques, we are undertaking a unique project:

the **Mauzac Conservatory**, a historic grape variety from Limoux, cultivated in the region for over **700 years**.

In 2020, we launched a **complete renovation of an iconic plot**, in replanting **4,000 plants from 10 different historical clones**, carefully selected from a unique genetic heritage, preserved under the aegis of the Chamber of Agriculture.

This approach aims to **preserve the genetic biodiversity of the Mauzac** but also to **meet the challenges of tomorrow**: climate variability, reduced treatment needs, better natural adaptation to the terroir.

Rives-Blanques is today **the largest cradle of Mauzac in genetic diversity**. A humble but essential gesture for **anchoring the future of wine in the roots of the past**.

Artisans Partisans represents viticulture where nature reclaims its place.

Where man observes more than he imposes.

Where life is everywhere — in the soil, in the grape varieties, in the gestures, and in the wine.

**That's our commitment: sustainable, sensitive, concrete.**

## **A transition towards biodynamics, with methods and gradual adaptations to our terroirs.**

Because we think of wine as a **cultural, living and evolving phenomenon** we have undertaken a **gradual transition towards biodynamics**, adapted to each terroir, without dogma, but with conviction.

**Our own tea room is about to open:** we are preparing some **herbal infusions**. To gently care for the vines — nettle, horsetail, yarrow... These extracts are applied in addition to classic biodynamic preparations (500, 501), in order to **stimulate the vine's natural defenses** and strengthen its vitality.

It's also a way to **bring back observation, touch, human time** in the relationship with the plant.

More than a set of specifications, biodynamics in our practice is a **balanced approach between soil, plant and cosmos**, a way to **reconnecting agriculture to living things** in all its dimensions.

## Decarbonizing means putting humans back into the vineyard.

We are convinced that **The future of wine lies in a return of the human element to the heart of the vineyards.**

Fewer machines, more footsteps. Less oil, more time, observation, intuition. This choice is that of **deep decarbonization** Beyond simple carbon footprint assessments: it's **rethinking the link between man and the earth**, between the winegrower and his plot of land.

We are bringing back human touch, measured action, and sensitivity where mechanical tools have too often replaced the living. This involves the use of **plant cover**, speak **work on foot**, through experiments such as **the vines trained on trellises** which limit the need for treatment.

This is also reflected in our cultural choices — such as **sowing broad beans**, a nourishing legume for the vine, or in our progress towards the **biodynamics** where every gesture is connected to a whole.

**Our mission?** Making wine a project **cultural, agricultural and human** A living, rooted, respectful wine that celebrates the diversity of life as much as that of tastes and sensitivities.

## Innovating to better respect

Be **artisan** It's about mastering a skill, improving it, and passing it on. To be **artisan** It's about defending it and taking it further. Our innovation isn't based on raw technology, but on a **deep understanding of nature** and a constant search for balance.

**We are experimenting with new farming practices:**Sowing broad beans to enrich the soil naturally, winemaking without additives to let the grapes speak for themselves.

**We are refining our winemaking methods:**indigenous yeasts, gentler macerations, varied containers (stainless steel tanks, barrels, amphorae) to reveal every nuance.

We have **artisanal and respectful approach to winemaking**which is based on simple but demanding principles.

**Working with indigenous yeasts**— Our fermentations take place naturally, without the addition of external yeasts, so that each wine fully expresses its identity.

**Our commitment continues right down to the cellar:**We make wine with minimal inputs, and we completely ban SO<sub>2</sub>during fermentation.**Only a minimal dose is added during bottling.**To guarantee the stability of the wines — without ever altering their expression. With us, wine isn't disguised.**He reveals himself. He accepts himself. He lives.**

**Malolactic fermentation on all our white wines**— a choice that brings complexity and a silkier texture to our wines.

**Mass selection**— we favour plants from our own vines, to preserve varietal authenticity and adaptation to the terroir.

**A diversity of breeding practices for optimal precision:**

**Demi-muids and foudres**— for a long aging process, which structures and refines the wines without masking their expression.

**Barrels**— meticulous woodworking, providing subtle micro-oxygenation.

**Temperature-controlled stainless steel tanks**— to preserve freshness and reveal the aromatic purity of the grape varieties.

**We impose nothing on the wine:**We accompany him, with patience and respect, until he finds his perfect balance.

We are testing new agricultural approaches, always with respect for living things and with a focus on passing them on to future generations.

We do not claim to hold the absolute truth, but we move forward with conviction and transparency to offer wines **that make sense and taste.**

With Artisans Partisans, each wine tells a story. **Each bottle is a manifesto.**

**We are proud of what we do. We stand by it.**