

30 best-value organic & biodynamic wines

Shoppers the world over have embraced organic produce, but for wine the adoption process seems to be advancing at a slower pace. Jane Anson comes to the rescue with 30 great buys, all under £30



THE IDEA OF buying locally, cooking with seasonal ingredients and supporting responsible farming has become so embedded in food culture as to barely raise an eyebrow these days. And yet there is still far less

acceptance of this with wine, even though – as with food – plenty of bottles are produced for a mass audience, with shortcuts taken along the way to ensure they taste good without costing a fortune to make.

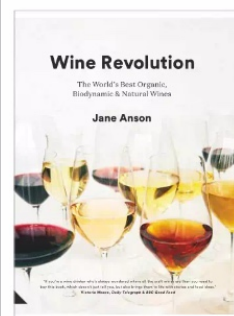
I wanted to write a book to celebrate the winemakers who rally against this. To highlight those who treat their workers fairly, who reduce or eliminate their carbon emissions, who plant hedgerows and encourage biodiversity, who use grapes that are indigenous to their regions rather than importing the big-name international varieties, who use as little as possible in terms of additions.

The idea of a ‘wine revolution’ to describe this seems a little overblown. There’s no shared manifesto exactly; of course there are rules and regulations for farming without chemicals, whether organically or biodynamically, but each winemaker interprets them according to their own vineyard needs. But there is a shared commitment to

heightening the honest link between the land where the wine is produced and the final liquid in the glass. And to do it while protecting the rights of future generations to do the same thing.

Honestly, it’s hard to think of a more enjoyable book to write, and I feel so lucky to have been able to spend so many months researching, visiting and tasting with these winemakers. I was also given invaluable advice from experts such as soil consultants Claude and Lydia Bourguignon, and from many wonderful and inspiring sommeliers such as Pascaline Lepeltier MS, Ronan Sayburn MS and Caleb Ganzer, who shared their suggestions with me and offered brilliant food pairing ideas. The aim is to have a book that joins the dots between food and wine culture, and to show that caring about provenance and quality ingredients should apply as much to our glasses as our plates.

As I have looked for the best examples, you’ll find Cristal Champagne and wines from Domaine de la Romanée-Conti, Henschke, Humbrecht, Joly and Leflaive, and plenty of other world-class names. But there’s no need to spend serious money to get brilliant organic or biodynamic bottles. I found some incredible value in Argentina, Austria, France, Sicily, Spain and more that are listed on these pages. With all priced at under £30 (and many far less), these are wines bursting with flavour and vitality that you can feel good about sharing. **D**



Jane Anson is Decanter’s Bordeaux correspondent and an awarded author and columnist. These wines are taken from her new book *Wine Revolution* (Quarto Publishing, £25), released in October 2017



1 **Champagne Fleury, Blanc de Noirs Brut, Aube, Champagne, France NV 95**

£30 AG Wines, Fine & Rare

The original 'green' Champagne producer, organic since 1970 and biodynamic since 1989. I picked the Brut Sonate 2011 to include in my book, which is a little more expensive, but this blanc de noirs is also brilliant, rich and creamy but dancing with a salty minerality. **Drink** 2017-2024 **Alc** 12%



2 **Pierre Frick, Crémant Blanc de Noir, Pfaffenheim, Alsace, France 2011 93**

N/A UK www.pierrefrick.com

Organic since 1970 and biodynamic since 1981. For my money, Alsace is home to the best crémants in France, and this is a particularly delicious version. Bursts of smoky roasted sunflower seeds curl up out of the glass, deepening the gently ripe apricot and citrus fruits. No dosage. **Drink** 2017-2020 **Alc** 13.2%



3 **Jacky Blot, Domaine de la Taille aux Loups, Triple Zéro, Montlouis-sur-Loire, France NV 92**

£18.32 Justerini & Brooks, Oddbins

One of the world's great-value sparkling wines, this is made from 100% Chenin Blanc grapes, from 50-year-old vines fermented with natural yeasts. Triple Zéro means no sugar added at any point – you get crisp, focused notes of citrus and peaches. Certified organic. **Drink** 2017-2020 **Alc** 12.5%



4 **Albet i Noya, Nosodos Reserva Brut Natural, Clàssic Penedès, Spain 2013 90**

N/A UK www.albetinoya.cat

DO Clàssic Penedès is a fully organic appellation created in 2016. Made in the traditional method, this is a blend of Xarel·lo, Chardonnay, Macabeu and Parellada grapes, with 18 months of ageing before being disgorged with just 6.5g/l of residual sugar. Fresh, elegant, simple structured apple blossom and pear. **Drink** 2017-2020 **Alc** 13%



5 **Meinklang, Graupert Pinot Gris, Burgenland, Austria 2015 95**

£18.95-£28 Vintage Roots, The Winemakers Club

Stood out as easily one of the most enjoyable in a *Decanter* tasting of more than 100 biodynamic, organic and natural wines, and has delivered again in several retastings. Juicy apricot, nectarine and spiced peaches, with a smoky hazelnut edging. Unfiltered and low sulphur. **Drink** 2017-2024 **Alc** 13%



6 **Palacio de Canedo, Godello, Bierzo, Spain 2015 95**

N/A UK www.pradaatope.es

Godello is definitely having its moment, but this one is much cheaper than some of its rivals. Harvested by hand and fermented with indigenous yeasts in stainless steel tanks on its lees, this is stony, herbal, rosemary over grilled lemons, touches of white pepper with tropical fruits, smoky and delicious. **Drink** 2017-2021 **Alc** 13.5% ➤

