

## DISCOVER MILLESIME BIO 2018 ATTENDEES!

### Alain Chabanon Estate (Languedoc, France)

Alain Chabanon recently celebrated the 25<sup>th</sup> anniversary of his estate.

A faithful follower of Millésime Bio since the start, also 25 years ago, spotlighting this great wine-maker, whose wines are served in some of the world's top restaurants, in Paris, London, New York or Bangkok, was an obvious choice...



### Millésime Bio: the 2017 vintage has been very tough for wine-growers... for the Alain Chabanon estate too?

*For us, it has indeed been very complex! Mother Nature first sent us a very severe frost followed by several successive summer heat waves...amazingly though, despite this, our grapes were not just healthy but also balanced!*

*Vinification went very smoothly too. So, in short, a low harvest, but promising wines!*

### Millésime Bio: you have been working in organic agriculture for more than twenty years now, and have been a regular attendee at Millésime Bio for as long... Can you explain why you are so faithful to the fair? What are you looking forward to at the next edition of Millésime Bio?

*My first visit to Millésime Bio, Narbonne, actually happened rather by chance...and I was immediately impressed by the quality and warmth of the wine-makers present.*

*In a nutshell, I have loved the simplicity of the fair from the word go, and now I am finding it really useful! The fair is all about sharing experience rather than showing-off!*

*Looking to the future, I hope Millésime Bio will continue to grow in the respect of our values and independence.*

#### **The Alain Chabanon estate in short**

18 hectares of vineyards, 15.7 under production  
 Production: 50 to 60,000 bottles per year,  
 Distribution circuits: export 25%, France 75% (wine stores 55%, private consumers 10%, Hotel/Restaurant 10%)

**Further information at: [www.alainchabanon.com](http://www.alainchabanon.com)**