



Redsap, a kind of pioneer

Founded in 2007 by Thomas Allewaert and Jean Rougé, Redsap is the first Bordeaux trading company specializing in organic and biodynamic French wines.

Redsap's ambition is to market top-quality wines from traditional viticulture, without the detriment of chemicals and pesticides.

Such a viticulture procures authentic products, made in accordance with the original AOC standards: wines produced from grapes selected for their perfect match to the land in which they are grown, in order to fully express their flavor and quality, revealing all their finesse, power and complexity.

The Redsap's charter of quality

1. Personal tours of the vineyards, selecting wines based upon taste
2. Providing an exclusive supply direct from the owners and properties
3. Product validation based on specific criteria: Quality ▪ Soil (Terroir) ▪ Ecology
4. Best quality to price ratio
5. Wine certifications from organizations approved by the French State
6. Availability to our clients

A range of 100% organic wines

▪ "Petits Chateaux" wines

Passionate vineyard owners create authentic wines, grown harmoniously with the land, resulting in the finest Bordeaux AOC.

▪ Organic "Grands Crus" wines

Grand chateaux and vineyards use their wine know-how to integrate organic and biodynamic agriculture. In these exceptional vineyards, everything is done to enhance the soil to ensure that the harvest's full potential is unbounded.

▪ Redsap, the Bordeaux label

Wines from the best lands in Bordeaux, bottled on the property by Redsap. These wines combine the great agricultural and blending traditions of Bordeaux, respectful of the ecosystem and new consumer expectations.

▪ Supply and demand

The network of Redsap producers makes it possible to meet specific needs for organic or biodynamic wines on most of the French AOC.

Biodynamic Farming * * * * *

For us, this is the “haute couture” of organic farming, which focuses on the details of the life of the plant. It consists of 90% organic and 10% specific biodynamic practices, which are certified internationally by Demeter and in France by Biodyvin.



- Produces grapes that most closely serve “the expression of terroir.”
- A highly regulated winemaking process ensures an almost 100% natural wine with unique aromas and characteristics.
- Smoothly works with the vine rather than producing an abrupt domestication.
- Improves soil health, stimulates and strengthens the plant’s immune system.



- Increased technical difficulties make biodynamic farming possible for only very skilled winemakers.
- Demands a lot of attention to details and accuracy in treating the land based on a precise timetable.
- Obligation to elaborate and use specific biodynamic preparations.
- More time spent in the vineyard than in organic farming.

Organic Farming * * *

This is the healthiest way to produce quality fruits and vegetables. According to recent studies, this type of agriculture does have the potential to meet global demand for food production. Some French organic certification bodies are Ecocert, Agrocert, Qualité France ...



- Produces healthy grapes, representative of their “terroir” and respectful of their environment.
- Tends to wines whose aim is to respect the grapes and produce a natural wine with the use of native yeasts, little filtration and fining, low levels of sulphites, and as few modifications as possible...
- NO chemicals used, which results in a smoother viticulture for the vine.
- Promotes the life of the soil, and its aeration.
- Respects both flora and fauna (microbial and wild).



- Much more time is needed to observe and treat the vines than in conventional farming.
- Increased risk of losing all or part of the harvest after a difficult year, accentuating the vintage effect.
- Lacks strict regulations on winemaking as of yet; methods are based upon the philosophy of each winemaker.

Conventional Farming *

Also called intensive farming, it is the most commonly used method, the method of chemicals. Sustainable farming, which normally uses fewer products, is also a part of this category.



- Secures volume from one year to the next.
- Continued quality grapes erase the vintage effect.
- Less work in the vineyard saves time for the vinegrower.
- The style of wine can be fully adapted to consumer demand.



- Grapes are teeming with chemical residue. After analysis, we even found traces in the wine.
- During the winemaking process, massive amounts of product are used to “correct” the wine. This led to a standardization of the winemaking process, therefore eliminating AOC character and standards.
- Soil is only considered as a support. The soils are compacted; nutrients that are not naturally found in the soil are added through chemical fertilization.
- Plants weaken becoming more susceptible to disease.



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