









the living vine












ORGANIC.BIODYNAMIC.SUSTAINABLE

P R I C E L I S T

Grand Crus

	Château Vieux Pourret 2005 AOC Saint Emilion Grand Cru.	39.95
	Château Coutet 2006 AOC Saint Emilion Grand Cru.	43.95
	Château La Croix Taillefer 2003 AOC Pomerol. Grand Cru.	63.95
	Château Fonroque 2005 AOC Saint Emilion Grand Cru Classé.	75.95
	Liber Pater 2006 AOC Graves Grand Cru	169.95
	Château Pontet Canet 2006 AOC Pauillac 5th G Grand Cru Classé.	149.95

A.O.C.

	Château Auguste 2006 AOC Bordeaux.	14.95
	Château Auguste 2006 AOC Bordeaux Supérieur	15.95
	Château du Champ des Treilles Petit Champ 2006 AOC Sainte Foy Bordeaux (The owner is the winemaker of Château Pontet Canet Jean Michel Comme)	19.95
	Château du Champ des Treilles Grand Vin 2003 AOC Sainte Foy Bordeaux.	28.95
	Château Vieux Rivière 2007 AOC Lalande de Pomerol.	29.95
	Château Grand Renard 2005 AOC Premières Côtes de Blaye	23.95
	Château La Grave 2005 AOC Fronsac	34.95
	Château Micalet 2005 AOC Haut Médoc.	32.95
	Château Haut Nouchet 2003 2005 AOC Pessac Léognan	43.95
	Château La Fleur Cailleau 2005 AOC Canon-Fronsac	44.95
	Chateau Romulus 2005 AOC Pomerol	148.95



the living vine

ORGANIC.BIODYNAMIC.SUSTAINABLE

P R I C E L I S T

The Living Vine inc. represents the largest selection of Biodynamic and certified Organic wines in North America. We donate 1% of our sales to various environmental charity's based on our tax return every year. Our focus is Iconic, respected producers that happen to grow or make wine in a Sustainable manor most are vegan friendly. We believe that these wines leave a smaller foot print on the planet. We ask our suppliers to pack their wines in light weight glass if possible or bottles weighing in at around 400 or so grams to help offset the damage shipping contributes to the environment



ORGANIC VITICULTURE involves the development and maintenance of sustainable vineyard systems that rely to the greatest extent possible upon natural processes for nutrient cycling and pest, disease, and weed management. Organic standards allow for a limited range of acceptable inputs such as fertilizers and pesticides to be used on the organic vineyard when necessary.

Main regulations include:

No harmful synthetic chemicals have been applied to the land for at least 3 years.

Vineyards and processors have been inspected annually by an independent certification agency.

Only nontoxic, environmentally friendly methods and materials have been used to grow the crop.

No co-mingling of organic and conventional ingredients.

Nontoxic equipment sanitization and pest-control methods have been used.

No exposure to prohibited materials during handling.



BIODYNAMIC VITICULTURE is a method of organic farming that has its basis in a spiritual world-view, and treats farms as unified and individual organisms. Biodynamic viticulture emphasizes balancing the holistic development and interrelationship of the soil, vines and animals as a closed, self-nourishing system. Biodynamic viticulture includes organic viticulture's emphasis on manures and composts and exclusion of the use of artificial chemicals on soil and plants. Methods unique to the biodynamic approach include the use of fermented herbal and mineral preparations as compost additives and field sprays and the use of an astronomical sowing and planting calendar.



Businesses donating 1% of sales to the natural environment

www.onepercentfortheplanet.org

1179A King Street West, Suite 016 Toronto, ON M6K 3C5 Phone 647.519.8609 Fax 1.866.768.8350

www.thelivingvine.ca

Save some ink @ www.ecofont.eu