

ORGANIC, SUSTAINABLE & BIODYNAMIC WINES



















OUR STORY

The Bousquet family hail from the city of Carcassonne in the South of France and have 4 generations of history making wine. Our passion is to produce wines of superior quality, which is what led us to Argentina to begin a new chapter.

A 1990 vacation in Argentina was all it took. For the Bousquet family, it was love at first sight. The object of desire: the Gualtallary Valley, a scenic, remote, arid terrain high in the Tupungato district of the Uco Valley in Argentina's Mendoza region, at 4,000ft/1200mts in the Andes foothills.





Here, the Bousquet family discovered their dream terroir, an ideal location in which to nurture organic wines.

Fast-forward to the present and wine connoisseur recognize Gualtallary as the source of **Mendoza's finest wines**. Back then, it was **virgin territory**: nothing planted, no water above ground, no electricity and a single dirt track by way of access. Locals dismissed the area as too cold for growing grapes.

BOUSQUET, ON THE OTHER HAND, RECKONED HE'D FOUND THE PERFECT BLEND BETWEEN HIS FRENCH HOMELAND AND THE NEW WORLD.







OUR PHILOSOPHY

Domaine Bousquet's philosophy is to focus on preserving the grapes high-quality characteristics, which is why gentle handling of the fruit is the guiding principle of our winery.

We are dedicated to farming organically while improving our land's biodiversity.

WE BELIEVE THAT THE HEALTHIER THE VINEYARD, THE BETTER THE FRUIT AND, OF COURSE, THE WINE.

In other words, by nourishing the land and treating it with respect, we know that the land will give us back its finest fruits.



ORIGIN

GUALTALLARY, UCO VALLEY MENDOZA, ARGENTINA

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UCO VALLEY

Approx. 100 km southeast of city of Mendoza. Reputation for high-end winemaking. Growing destination for adventurously inclined visitors

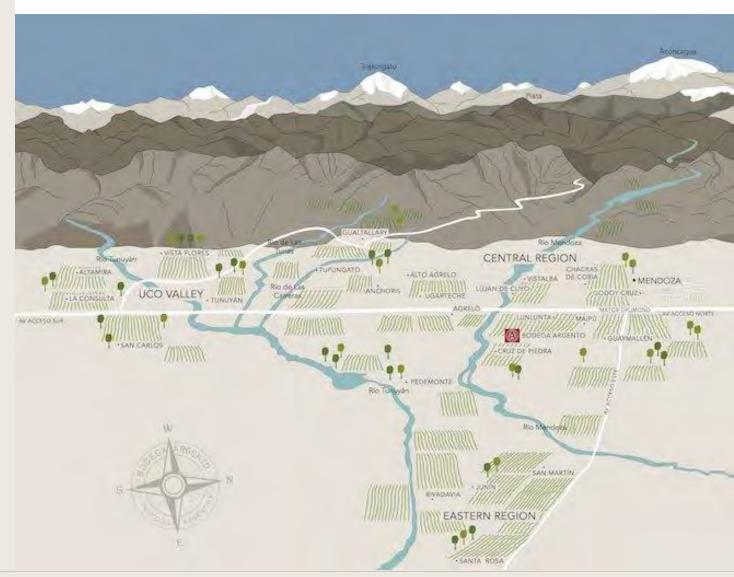
High-altitude, harsh winters, warm/hot summers and cool nights. Thermal amplitude about 59° F/15° C, leading to intense color and tannic structure in grapes and creating ideal conditions for wines with aging potential.

Climate + water = decisive factors. Altitude, plus distance from far-off Atlantic to the east and Andes mountains on the west forming a against more humid winds blowing from the Pacific, shape basin's climate. Significant oscillations in the atmospheric conditions, creating pronounced seasonal variations.

Predominantly rocky soils with low fertility. Pebbles mixed with thick sand and some silt. Due to composition, these are permeable soils, without drainage or salinity issues. Presence of limestone in some places.



KEY THINGS TO KNOW



TUPUNGATO



KEY THINGS TO KNOW



Jesuit missionaries establish settlement in Tupungato



EARLY 1900sOrchards, vineyards and other crops planted



MID-1990

Drip irrigation starts to replace traditional flood irrigation on slopes and in more difficult topographies



EARLY 2000s

Tupungato starts to attract attention among international wine media and lovers of Argentine wines



2001

Local wineries, including Domaine Bousquet, address local infrastructure issues, uniting to fund construction of new road leading to Mendoza



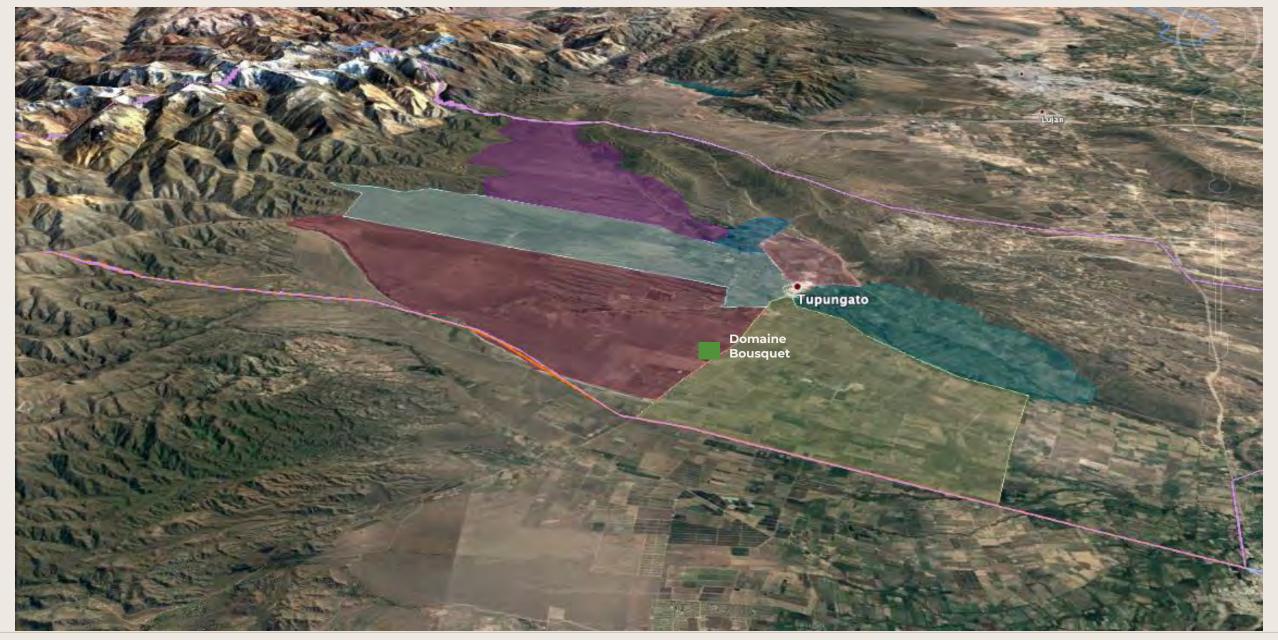
2006

Tupungato-Valle de Tupungato I.G. (Mendoza) established under Argentina's system of appellations. (*Indicaciones Geográficas* = Geographical Indications, abbreviated to GIs in English)

17th century

1900s

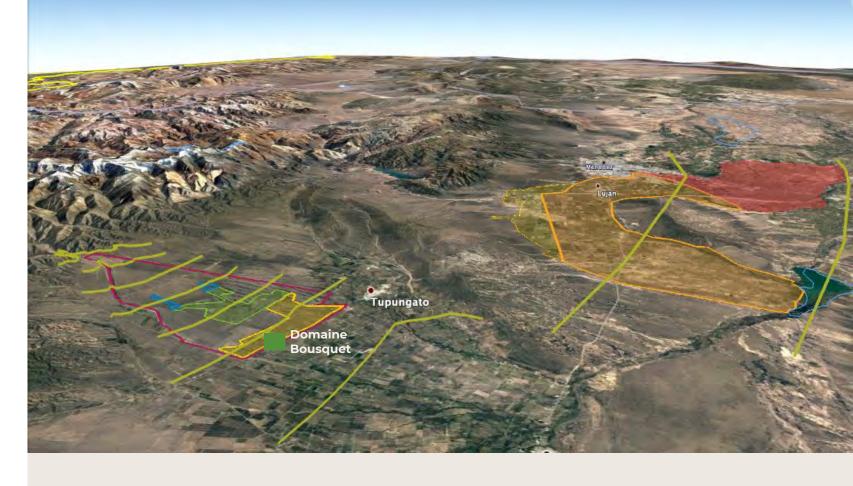
2000's



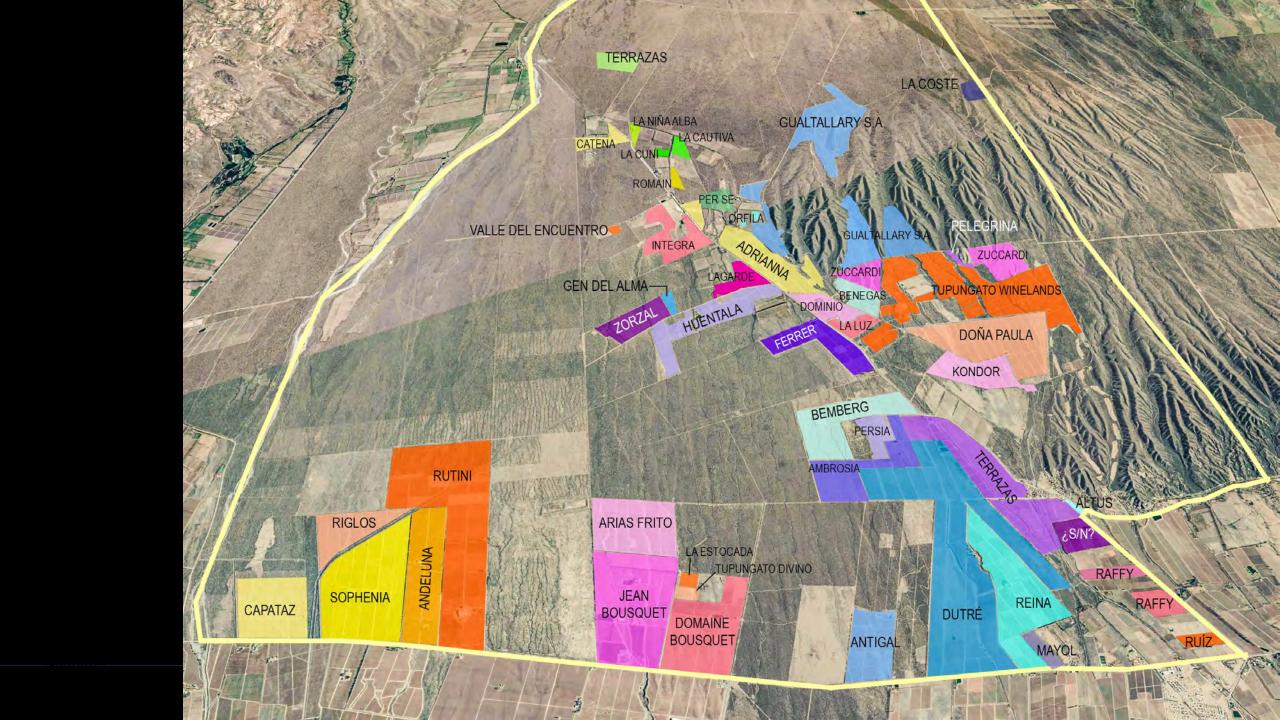
TUPUNGATO

ALTITUDE & CLIMATE

The Tupungato GI (Geographic Indication) ranges in altitude from 1,200 meters/3,937 feet to 2,200 meters/7,200 feet, east to west



A difference of 6° C/10.8° F exists between the base of the Tupungato GI and its summit, with an average temperature drop of 1° C/1.8° F for every 150-meter /492 feet increase in altitude





VINEYARD

CLIMATE

Gualtallary, Tupungato, Uco Valley

100% certified organic virgin vineyards

260 Hectares / 640 Acres

300 days of intense alpine sunlight

Idyllic winegrowing conditions Cool climate and constant fresh air

Desert-like climate.

59°F/15°C day/night diurnal temperature shift

Average rainfall of 8 in/200mm a year.

Drip irrigation system for water conservation

Pure Andes snowmelt used to irrigate, creates lower pH, higher acidity and more color in the wine



Sandy soil produces an elegant style of wines. Low fertility for desirable vine stress.



Planted on virgin land in 1998

Manual harvest with low yields

SOIL

Permeable for good drainage.

No salinity issues.

VINES

Roots of organically grown plants penetrate deeper, absorbing trace minerals that give wines their authentic local taste

Vineyard management is customized to soil & varietal

GUALTALLARY

THE SOILS

SINGULAR GEOLOGY, DIVERSE SOIL TYPES

- Alluvial Deposits from Las Tunas River
 - Alluvial fan defines three terraces: 2 and 3 are plantation areas.
 - Similar composition: stones and sand (75/80%); clay and silt (15/20%)
- Colluvial Deposits from Frontal Range
 - Small areas around mountain range, though largely irrelevant where new plantings concerned ...
- Windblown Topsoils
 - Account for extensive portion of GI, formed by loess (loosely compacted yellowish-gray deposit of windblown sediment) of variable depth
- Superficial Bedrock
 - Extremely rare plantings over calcium carbonatecoated stones and stone-encrusted calcareous mother rock.

THE 14 WINE SOIL **TYPES TO KNOW** SILT/LOESS SOIL **TYPES**

SANDSTONE

YINEPAIR

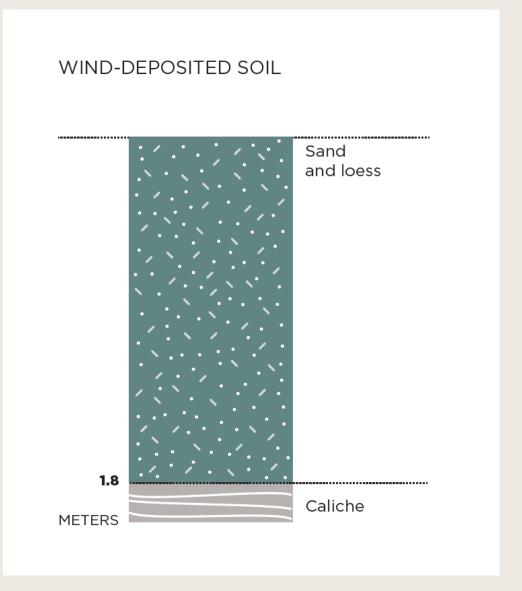
VINEPAIR.COM

GUALTALLARY

THE SOILS

Desert soils with typical small bush vegetation in which leaching of calcium carbonates by alluviums takes place, moving mineral content to deeper horizons.

There, calcium builds up and solidifies, forming a hard coarse rock called caliche, as well as coating the with a white patina of chalk. This type of soil is the most frequent in Gualtallary.



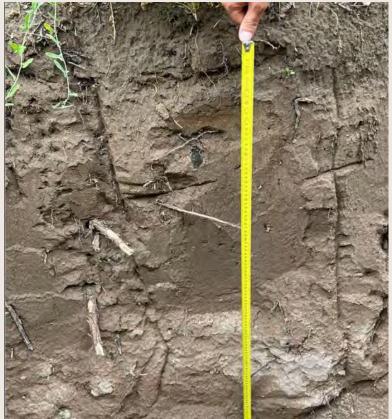
GUALTALLARY THE SOILS





GUALTALLARY THE SOILS







We believe that the healthier the vineyard, the better the fruit, and of course the wine.



JOIN THE ORGANIC REVOLUTION

Organic farming is a global system of production management that encourages and highlights healthy agroecosystems, including its diversity, cycles, and the soil's biological activity.

This is achieved by applying only agronomical, biological and mechanical methods as opposed to synthetic material.



This is why we have developed a 360° vision



Carbon footprint reduction



Community development



Water conservation initiatives



Employee capability programs



Organic vineyards and winery

GREEN CERTIFICATIONS DEFINED

Third party certifiers are used to prevent "greenwashing."
Producers must prove they are doing what they say they are doing. Certifying agencies not only require annual reports, but regular on-site inspections.

Biodynamic	Sustainable	Additional Certifications
BIODYVIN	fair	VEG ARGENTINA VEBAN V
WEYER OP OP	Regenerative Organic Certified	ORGANIC KOSHER WINE
	Certified	GLUTEN FREE
	BPA CERTIFIED SUSTAINABILITY	BRGS Food Safety CERTIFICATED
		BIODYVIN Regenerative Organic Certified Certified Corporation



PRACTICE PROPERTY AND	The state of the state of	BOUSQUET. RESERVE	GRAN	AMERI	Vergen	Gui	LALANDE	Culson	HUNDE	Black Rock	ALAVIDA	PACIFIC ROOTS	CA CA
Made with Organic Grapes	10	10	10	nd.	10	No.	10	10	10	10	10	30	10
Regenerative Organic Certification	48	will.	**	10	3.0	sel.	10	**	10	we we	10	-10	10
SUSDA Certified				3	10						10		10
BRCS	10	10	will .	***	10	- 1	10	40	10	18	10		10
Kosher			100								10		
Demeter			40	-10		***				1000			
⊕ Vegan	10	wid.	**	10	wid.	10	10	40	10	10	10		10
O Gluten Free	-10	-10	-	10	10	will	10	10	10	10	10	- 10	10
Fair for Life			-					10	10				
© Certified Sustainable	10	*0	10	-	vd.	NO.	W	- 10	10	10	10		w
Water Conservation Program	10	10	10	-4	10	1	10	-	10	w/d	10	N	10
Wildlife Habitat Conservation	10		w/	10	nd.	No.	w	10	-0	10	10	10	10
Carbon Footprint Management	-0	10	10	-	10		30	30	10	10	10	10	10
Composting	20		nd .	100	ad	1	10	100	-0		10	1	10
GMO Free	- 0	ad.	10	10	10	100	10	**	10	10	vd	10	10
Low Sulfites	-0	nd.	**	70	10	-	ud	**	10	14	16	10	10
Vegetarian	-0	nd.	-10	10	*6	-	10	- 10	**	N/	10	No.	10
Biodynamic Farming		**	- 1	- 10		14							
Regenerative Farming	10	wid .	-10	10	nd.	14	**	**	10	nd .	10	10	-10
Vinified with No Synthetic Additives	-0	will be	10	74	10	nd .	**	-10	· · ·	10	10	wil -	**
No added Sweetener	No.	wd.	.0	16	10	No.	10	-10	10	10	10	10	10
OIL HEALTH													
Builds Soil Organic Matter	10	10	10	50	10	10	10	10	10	10	10	10	10
Conservation Tillage	10	10	nd.	10	10	**	10	10	10	ud.	w	10	10
No GMOs or Gene Editing	10	10	Nd.	10	10	1	10	10	10	wd .	M	10	10
No Synthetic Pesticides	10	s.d.	w	10	10	100	W	w	10	1	w	wd .	1
Promotes Biodiversity	W	-10	10	10	10	1	10	W	10	Life Control	10	10	w
OCIAL FAIRNESS													
Democratic Organizations	10	-	10	10	*d	10	10	10	10	- M	10	10	W
Fair Payments for Farmers	10	**	w	**	**	wid .	w	w	10	sid .	***	40	10
Freedom of Association	-	10	10	10	10	10	10	10	10	will .	10	16	10
Good Working Conditions	10	**	40	10	10	10	wd .	10	10	448	10	10	w
Living Wages	10	10	10	100	10	100	10	10	10	40	10	**	w
Long Term Commitments	10	*0	10	10	***	10	10	100	**	Left .	10	10	10
No Forced Labor		10	will be	10	10	1	10	10	10	40	10	1	vid
Transparency and Accountability	10		vil.	10	- 10		*10	- 10		140	10	10	10



Aims to reduce environmental degradation by reducing use of chemicals, encouraging biodiversity and a healthy soil.

Sustainability means acting as a steward for future generations, seeing the land as a resource that must be replenished rather than overused.

More flexible in the vineyard and winery than organics or biodynamics, it denotes a less stringent approach. Chemicals can be used in a pinch. Because it takes economic sustainability into account.

More recently, the term has expanded in meaning to include social and economic impact – a holistic view that also looks at working conditions, community involvement, packaging, transportation and consumer education such as moderation campaigns.



No man-made chemicals vs. just minimizing use as with sustainability. All additives are organic, in the vineyard and at the winery (fining products, yeast, etc.). Grapes are grown organically and there are no-GMOs.

Because of differing regulations in the U.S. and EU concerning sulfites, EU wines labeled "organic" in the EU may have to state "made with organic grapes" when sold in the U.S.

In the U.S., no sulfites can be added during winemaking and the total cannot exceed 100 parts per million. In the EU, it's 120 ppm for reds and 150 ppm for whites and rosés.



Combines the methods of organic agriculture (no man-made chemicals, no pesticides) with a philosophy where the land is part of the cosmos, influenced by tides, the moon, and stars.

Activities are planned according to the phases of the moon and time of day – there are root, leaf, flower and fruit days and hours.

The emphasis is on prevention of "illness" by making vines naturally more resistant to disease. Homeopathic infusions from plants and dung compost are the "foods" used to nurture the plants. Though quite spiritual in basis, winegrowers around the world see this agricultural method as producing not only healthier soil, but fruit with thicker skins, plants with stronger wood, and earlier ripening.























LUTEN FREE

Gluten-free certification is a process designed to protect consumers with celiac disease and other gluten-related disorders.

There are two places gluten can "enter" a wine: during fining and with the barrel. However, wheat-based fining agents are extremely rare. In barrels, a wheat-water paste is sometime used to seal the space between the barrel body and the head. The total amount of flour used is one ounce, which translates into a theoretical transfer of 5 ppm —one quarter of the allowable amount for US gluten-free certification of 20 ppm) if all the flour leached into the wine because the 60-gallon barrel was leaking.

Bottom line: nearly all wines are gluten-free, whether they have certification or not.

Gluten Free certifies the product.



Kosher wine is a grape wine that is **produced according to Judaism's religious and dietary laws**. In order for a wine to be kosher, it must be created under a rabbi's immediate supervision, with only Sabbath-observant Jewish males touching the grapes from the crushing phase through the bottling.

Kosher-for-Passover wines must be made in a cellar that's free of bread, dough, or grain products, or, perhaps most importantly, leavening agents (such as any non-kosher non-indigenous yeasts, which are often added in wineries to kickstart fermentation



This label guarantees the wine is vegan; the wine has not come into contact with any animal products during production or bottling.

In practice, that means that fining – the act of removing proteins called "colloids" that later cause a wine to be hazy – is done not with egg whites, casein (found in milk) or isinglass, a product derived from fish bladders, but with bentonite clay carbon, limestone, kaolin clay, plant casein or silica gel.

In bottling, the bottle is not sealed with beeswax or with compound corks made using milk-based glues.

Vegan certification, in general, does not cover what happens in the vineyard – so guano, for example, can be used to fertilize.

Vegan certifies the product.















ROC™ has adopted USDA Organic standards as a baseline and then takes it to the next level by requiring certification in three additional areas:

- 1. Soil health and land management
- 2. Animal welfare and
- 3. Farmer and worker fairness.
- The California-based Regenerative Organic Alliance (motto: "Farm like the world depends on it,") has adopted USDA Organic standards as a baseline. ROC™ requires certification in three areas: soil health and land management, animal welfare, and farmer and worker fairness. Sensibly, potential members apply existing certifications from blue chip organizations such as Demeter, Certified Fair Trade, and Certified Humane, among others, to meet requirements.
- Domaine Bousquet becomes one of only four wineries to do so to date, and the first outside the United States to meet ROC™'s stringent requirements.
 • BOUSQUE
 Nationally Organic Mon



RECENT CERTIFICATIONS



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- Domaine Bousquet co-owner and CEO Anne Bousquet cites the potential reach of ROC™ certification: "Individual farmers and agricultural entities seeking to fight climate change and campaign for social justice are to be respected, but they cannot move the needle on their own. If we are to make a meaningful difference, then we must work together, and ROC™ certification effectively unites all sectors of farming."
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B Corporation

- B Corp companies, all for-profits organizations, commit to being a force for good over the long-term. Members of the global non-profit network work toward a more inclusive and regenerative global economy, for the benefit of people and communities around the world and for the good of our planet. In addition to demonstrating high standards of social and environmental performance, public transparency, and legal accountability, B Corp members commit to continuous improvement, and are assessed and verified every three years.
- Anne Bousquet, co-owner and CEO of Domaine Bousquet, notes that "Our winery is located in a small, remote
 community, so, of course, we help each other. We are an extended family. This way of thinking and looking at
 the world carries over into everything we do both at home and at work. We are a global extended family and
 together we become a force for good in the local community and within the world at large."
- The B Corp community in the U.S. and Canada is over 1,700 companies-strong, with well-known names such as Ben & Jerry's, Patagonia, Warby Parker, and 24 wineries, including two from Argentina. Globally, there are currently 5,538 B Corp companies in 84 countries, across 157 industries.



#1

ORGANIC & BIODYNAMIC

WINERY

From

Argentina





8 million
Bottles Produced



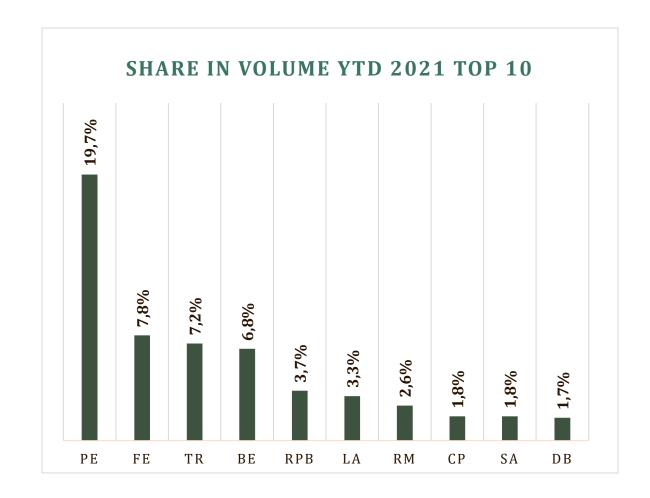
260
Hectares of Estate Vineyards
+100 h certified partner vineyards



DOMAIN BOUSQUET IN ARGENTINA

#10 RANKING EXPORTING OF ARGENTINE WINERIES

Abrev.	Rank	Sales volume (in Liters)	YTD 2020	YTD 2021	% Var
Pe	1	Pexaflor	58,114,137	65,598,927	+12.9%
Fe	2	Fecovita	63,686,878	25,931,330	-59.3%
Tr	3	Trivento	25,243,206	23,833,675	-5.6%
BE	4	Bodegas Esmeralda	18,419,879	22,577,287	+22.6%
RPB	5	RPB	13,765,222	12,284,019	-10.8%
LA	6	La Agricola	11,409,831	10,970,910	-3.8%
RM	7	Royal Mount	12,689,364	8,544,000	-32.7%
CO	8	Bodegas Cruz de Piedra	6,133,900	6,138,262	+0.1%
Sa	9	Bodegas Salentein	6,827,418	5,826,150	-14.7%
DB	10	Domaine Jean Bousquet	4,357,169	5,667,367	+30.1%
No	11	Bodegas Norton	5,303,648	5,447,849	+2.7%
RI	12	La Riojana	5,811,183	5,440,106	-6.4%
Со	13	Corica Antonio Francisco	2,160,000	4,917,468	+127.7%
MV	14	Mendfoza Vineyards	4,680,829	3,859,870	-17.5%
СН	15	Bodegas Chandon	2,250,403	3,624,265	+61.0%
		Other	154,371,531	121,871,869	-21.1%
		Total	395,224,598	332,533,354	-15.9%



A REAL EVOLUTION OF ORGANIC WINE CONSUMPTION IN EUROPE

48%

of Europeans say they often buy organic products.

+11 pts vs 2015

Organic products purchases 2015 vs 2021:

- EU 48% vs 37%

France 53% vs 38%

- UK 41% vs 32%

Germany 50% vs 41%



Organic wine purchases 2015 vs 2021:

- EU 29% vs 17%

France 36% vs 17%

- UK 27% vs 18%

- Germany 23% vs 18%

THESE FIGURES ARE VERY LIKELY TO INCREASE SINCE THE **ORGANIC WINE CONSUMER IS** YOUNGER THAN THE AVERAGE WINE CONSUMER.



of Europeans has integrated organic wine in their consumption basket compared to 17% in 2015.





ORGANIC WINE CONSUMPTION IN EUROPE

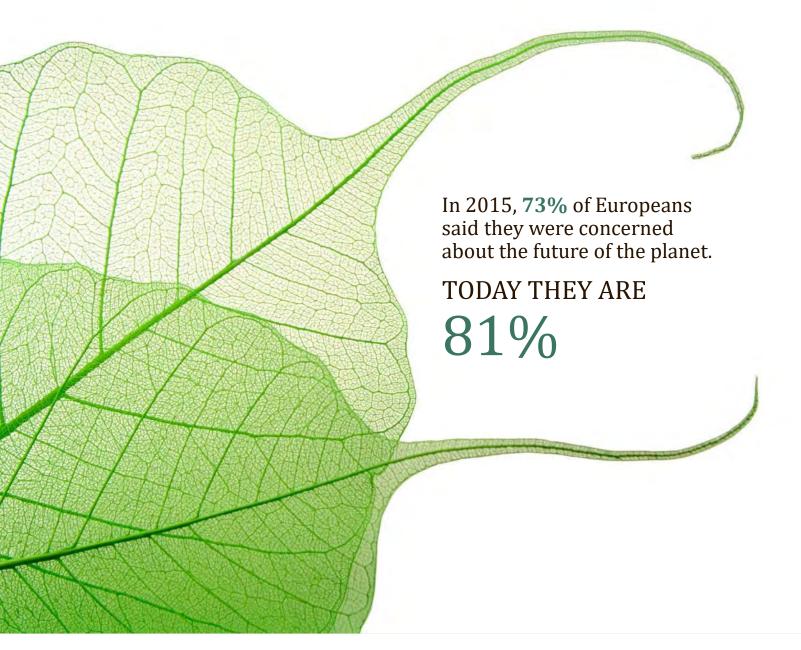
46%

Under 35-year-old has consumed organic wine compared only to 38% for the over 55 years old

The consumer of organic wine is structurally younger than the average wine consumer.



- Man
- Young
- Urban
- Educated
- High income



ENVIRONMENTAL CONCERNS ARE REACHING A PEAK

Organic wine purchases 2015 vs 2021:

- EU 81% vs 73%

- France 87% vs 86%

- UK 83% vs 69%

- Germany 76% vs 65%

TOP 3 REASONS FOR ORGANIC WINE CONSUMPTION







54%

40%

35%

Organic culture and production is more respectful of the environment

Taste the product

Fairer production chain

France	54%	43%	35%
UK	50%	42%	31%
Germany	58%	34%	38%







Domaine Bousquet's **Premium** varietal series comprises a blend of estate and purchased organic fruit from the Uco Valley in the high Andean foothills. The grapes benefit from major day/night temperature swings, achieving exuberant ripeness while retaining the juiciness that invites a second glass. The wines are vinified with a French sensibility. The wines are un-oaked – an on-trend sensibility of little or no oak to let the fruit shine through and make the wines extremely foodfriendly.













The **Reserve Wines** from this pioneering, family-owned winery in Gualtallary's high Andean foothills are all made with hand-picked, organic, estate fruit. A 4,000-foot elevation and low yields ensure grapes here offer more aroma, body and flavor, while preserving food-friendly fresh acidity.









Gran Bousquet began life in the first vineyard planted by the Bousquet family in 2000, after their arrival from France. In the high desert Uco Valley in Argentina's Mendoza region, the site captured their imagination on account of its sand (low-fertility sandy soil makes for elegant wines) and access to water. Grapes here are the last to be harvested, ensuring more richness and body.





Traditional Brut



Traditional Brut Rosé



Sparkling Brut White



Sparkling Brut Rosé

ORGANIC ALT







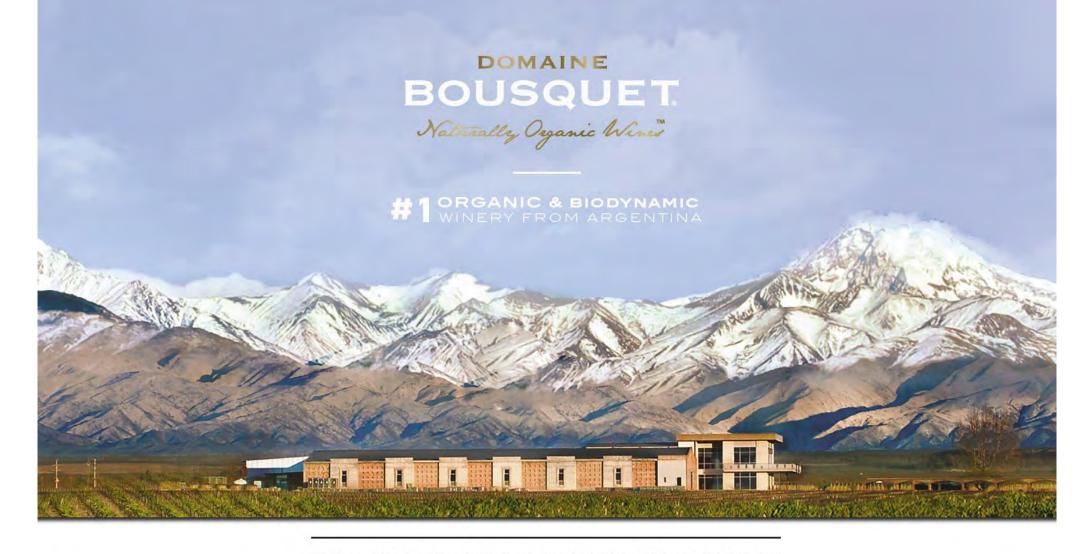




Cabernet Sauvignon

Named for Domaine Bousquet co-owner Labid al Ameri, Ameri is not just "single vineyard" but "specific cluster," and made only in exceptional years. At 1,257 m/4,125 ft, the highest of the estate, the certified-organic vineyard, located in Gualtallary in the Andean foothills, gets a perfect combination of near daytime constant intense sunlight and huge day/night temperature differentials. The result is fruit with increased levels of sugar AND acid, flavor, and aromatics. All bottles are numbered.





US - PRESS AND RATINGS PORTFOLIO

(36) | domainebousquetarg | www.domainebousquet.com































Outstanding Scores by JAMESSUCKLING.COM ?

POINTS

Ameri Single Vineyard Organic Malbec 2021

POINTS

Ameri Single Vineyard Organic Red Blend 2021

POINTS

Ameri Single Vineyard Organic Cabernet Sauvignon 2021

93 POINTS Domaine Bousquet Gran Organic Malbec 2021

POINTS

Domaine Bousquet Gran Organic Cabernet Sauvignon 2021 POINTS

Gaia Organic Cabernet Franc 2021

POINTS

Gaia Organic Cabernet Sauvignon 2021

POINTS

Gaia Organic Malbec 2021

POINTS

Gaia Organic Red Blend 2021

POINTS

Domaine Bousquet Reserve Organic Pinot Noir 2022

POINTS

Gran Bousquet Organic Chardonnay 2022

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POINTS

Gaia Organic Malbec Nouveau 2022

91 POINTS

Domaine Bousquet Reserve Organic Malbec 2022

POINTS

Domaine Bousquet Reserve Organic Cabernet Sauvignon 2022

POINTS

Virgen USDA Organic Chardonnay 2022



















































EUROPE - PRESS AND RATINGS PORTFOLIO

AMERI Single Vineyard Organic

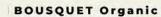
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GRAN BOUSQUET Organic



BOUSQUET RESERVE Organic



















VIRGEN VINEYARDS - USDA Organic - No sulfites added

ALAVIDA KOSHER USDA





LO CA USDA Organic

No sulfites added

GAIA Organic











Decanter















+ 2021 +





























