LA REVUE DU Vin DE FRANCE
www.rvfchina.com.cn

葡萄酒评论消费导刊

2017春季刊
国内统一刊号：CN11-5052/Z
定价：人民币39元 港币50元

投资酒庄 如何盈利
法国的四个案例

世纪之战
波尔多列级庄挑战一级庄

ROBERT PARKER
帕克满分酒的命运

对分佃耕制
勃艮第投资的另类方式

封面专题

Vie de Château
买个酒庄圆个庄主梦

9 771672 157103 32

香槟的环保进行时

如香槟这样耀眼的产区，也曾度过一段暗淡时光。

文/**Charles Curtis MW** 译/**郭月**

嫌恶，并非期望中的轻度欣快，可能是近距离观察香槟葡萄园的结果。来来往往的拖拉机让土地起皮、板结，由于化学除草剂的使用，死去的植物令土地呈现出苍白的灰色，即使在今天也非常常见。作为“城市堆肥”——倾倒于葡萄园的巴黎垃圾的残留物，蓝色的塑料在土壤中斑斑点点。虽然这一做法在1999年被禁止，它还是留下了印记。当访客质疑这些葡萄园的状况时，很多更大的生产商表示了同情，但随后他们继续耸耸肩并解释说他们没法控制这些为他们供应葡萄的葡萄园，因为他们只是通过合同从合作社购买。

香槟，像法国的其他葡萄酒产区一样，在二战之后，经历了一段快速的“现代化”。生产者通过使用化肥、除草剂、杀虫剂来达到增加产量的需要，他们常常被政府雇佣的并且是化工企业奖励的顾问说服，被鼓励定期主动喷洒药物来对抗腐烂和霉菌。这种做法为葡萄园带来环境灾难，其他的行为加剧了这一问题。城市堆肥的使用，法语里被称为“boues de ville”，实际上是希望能循环利用，然而由于废料中电池的存在，最终导致土壤中的重金属含量升高。

面对这种局面，香槟开始慢慢改变策略，在2001年，这一地区的监管机构CIVC，开始开展领先于时代的可持续葡萄种植工程——“合理种植”（Viticulture Raisonnée），旨在减少每年化学药品在葡萄园中的使用，以对抗病害喷洒药物来取代主动定期喷洒，并限制这一工作。这一体系也管理废水的处理，并强制回收葡萄酒生产过程中所有的副产品。

在此之后，法国政府制定了一个体系来为积极采取必要措施保护环境的企业认证。这一被称为“高环境值”（Haute Valeur Environnementale，简称HVE）的证书于2011年推出。法律制定出三个等级，那些达到第三等级生产者可以自称为HVE生产者。要达到这个等级就必须采取特定的措施来提升生物多样性、减少化学药剂喷洒和化肥的使用以及正确使用水资源。

如今，这个产区已经完全认识到尊重环境的重要性，或大或小的环保举措已初见成效，似乎每位生产者都希望展示出他们为此所付出的努力。

在堡林爵（Bollinger），这家酒庄在2012年获得HVE认证，也是获得这一认证的第一家大型生产商。他们不仅在自家的葡萄园中采取措施，也敦促为他们提供原料的合约葡萄园尊重环境。

而在另一边，由Anne和Antoine Malassagne运营的精品酒庄A.R. Lenoble特别强调了在应对环境上葡萄园设计的重要性。他们已经增加了灌木篱墙、果园、路堤、树木和矮墙的使用。这些为鸟和蜜蜂提供了栖息之地，它们以为害葡萄的昆虫为食，这样就减少了杀虫剂的使用。

位于Ludes的小型、高品质酒农Vincent Bérêche将他的理念解释为：“对我们而言，葡萄的生长是一个复杂的体系，我们必须通过了解进而尊重他。每一个动作都是反映了这点。我们为葡萄树松土，我们在行与行之间种草来控制葡萄藤的活力并减少病害。适当地使用这些覆盖作物允许我们避免使用除草剂、杀虫剂和防腐喷剂……我们根据实际情况来给予最佳的措施，我们不排放废水同时回收利用我们所有的废料。”

如今，拥有环境意识的生产者越来越普遍。这一理念的其中一个方面是值得注意的：几乎没人提及有机种植。有充分的理由让这点勉为其难。其中一点与香槟寒凉、多雨的气候有关，这需要频繁地做防腐药剂的喷洒。有机种植者使用硫酸铜来对抗霉菌和腐烂，因为这是自然产品而非化学合成药剂。然而，在生长季节大量地喷洒硫酸铜会造成土壤中毒。很多种植者倾向于低频率、小计量地使用更强力的喷剂。

这一理念在CIVC颁布的VDC认证当中有所提及，认证全名为viticulture durable de Champagne（香槟的可持续种植）。他们估计，通过可持续发展的努力，过去十年间每瓶酒的碳足迹已经减少了15%。虽然拥有HVE或VDC认证的生产商总数还不大，一些最具有革新精神、注重品质的生产商正在相应这一号召，包括位于Chouilly的Jean-Pierre Vazart-Coquart、位于Le Mesnil的Champagne Pierre Péters的Rodolfe Péters和Ecueil的Lacourte-Godbillon。

这一理念的其中一个方面是值得注意的：几乎没人提及有机种植。有充分的理由让这点勉为其难。

英国的香槟酒商和博主Tim Hall提出所有这些工作无意造成一种结果：“当下，似乎很多进步种植者崇尚的非常成熟的葡萄，常常能酿出拥有非常成熟基础果香、酒体醇厚而较少矿物感的香槟。因此对我来说，可持续发展是尽可能多地保持香槟酒中的矿物感。”对于香槟而言，这是个有趣的问题，因为这一产区一直在努力生产成熟的果实。这点，要说有什么关联的话，香槟地区所有为保护环境所作出的努力终于开始奏效。

Charles Curtis MW

WineAlpha创始人，葡萄酒大师。曾在佳士得担任亚洲和美国葡萄酒部主管。葡萄酒作家和记者，出版了《The Original Grand Cru of Burgundy》一书。

Champagne: A Dirty Business?

Revulsion, and not the hoped-for gentle euphoria, can be the result of a close look at some of the vineyards in champagne. Crusted, compacted by the to-and-fro of tractors, an ashen grey in color from the dead vegetation as a result of the chemical herbicide use that is all too common even today, the soil is flecked with blue plastic, the remains of years of dumping Parisian garbage on the vineyards as "urban compost". Although this practice was forbidden in 1999, it has left its mark. Many of the larger producers wince in sympathy when a visitor questions the state of these vineyards, but then go on to shrug their shoulders and explain that they have little real control over the vineyards that supply their grapes, since they are bought on contract from the co-operatives.

Champagne, like other wine growing regions in France, went through a rapid "modernization" after the Second World War, as the producers responded to the need for increased production by adopting chemical fertilizers, herbicides and insecticides, often at the urging of advisors paid by the government and incentivized by chemical companies, who encouraged spraying proactively on a regular schedule against rot and mildew. The stage was set for an environmental disaster in the vineyard, and other practices compounded the problem. The use of urban compost, called "boues de ville" was actually an attempt at recycling, but the net effect was to increase the presence of heavy metals in the soil through the presence of batteries in the compost.

In response, Champagne slowly began to change, and in 2001 the region's regulatory body, known as the CIVC, began to roll out a sustainable grape growing program that was ahead of its time. The essence of the programme, known as "Viticulture Raisonnée," was to reduce the use of chemical inputs in the vineyard each year and to limit spraying to the reacting to threats instead of the proactive scheduled spraying. The system also managed waste water disposal and mandated the recycling of all of the by-products of wine production.

Following this, the French government worked out a system to certify that a business actively took the steps necessary to respect the environment. This certification, known as HVE for "*Haute Valeur Environnementale*" was launched in 2011. The law created three tiers, and those producers who attained level three could represent themselves as a producer of Haute Valeur Environnementale. To attain this level it was necessary to take specified steps to increase biodiversity, decrease spraying and the use of fertilizers and manage the use of water correctly.

Today, the region has fully woken up to the importance of the respect for the environment. It seems that every producer wants to showcase their efforts, and gifts of small jars of honey from the bees that contribute to biodiversity have become ubiquitous. On a recent trip, the first jar of honey came from Bollinger, which was the first large producer to attain HVE certification in 2012. They work in their own vineyards and in those belonging to their grape suppliers to ensure a maximum respect for the environment.

Another visit, another jar of honey. This time from boutique negociant A.R. Lenoble, run by Anne and Antoine Malassagne, who emphasize the importance of vineyard design in responding to the environment. They have increased the use of hedgerows, orchards, embankments, trees and low walls. These provide places for birds and bees to live, which in turn feed on the insects that can endanger the grapes, reducing the needs for pesticide use.

A third visit, a third jar of honey, this one from Vincent Bérêche, a small, high-quality grower based in Ludes. He explains his philosophy: “For us, grape growing is a complex system that it is necessary to understand in order to respect. Each action is a reflection of this. We plough the vines, we plant grasses between the rows to control the vigor of the vine and thus reduce disease. Proper use of these cover crops permit us to avoid the use of herbicide, insecticide and anti-rot treatments…All of our interventions during the growing season are managed as a function of the threshold of tolerance for disease, and thus no treatment is systematic and we adopt the agricultural best practices for their delivery, we dump no waste water and recycle all our waste.”

This approach is typical of the environmentally-conscious producers who are more and more common today. One aspect of this philosophy is notable: few are speaking about organic wine production. There are solid reasons for this reluctance. One of them is related to the cool, rainy climate of Champagne, which necessitates frequent anti-rot treatments. Organic producers use copper sulfate to combat mold and rot, as it is a natural product and not a synthetic chemical. However, spraying copper over and over again during the growing season can lead to toxicity in the soil. Many growers prefer to use a smaller amount of a more powerful treatment and to do it less often.

This philosophy is enshrined the new certification introduced by the CIVC, known as VDC, for *viticulture durable de Champagne* (Sustainable Grapegrowing of Champagne). They estimate that through their sustainability efforts, the carbon footprint of each bottle has been reduced by 15% over the course of the past decade. While the total number of producers certified as HVE or VDC remains modest, some of the most innovative, quality-driven producers are responding to this call, including Jean-Pierre Vazart-Coquart in Chouilly, Rodolfe Péters at Champagne Pierre Péters in Le Mesnil, and Lacourte-Godbillon in Ecueil.

Tim Hall, English champagne merchant and blogger, points up one unintended consequence of all of this work: “Nowadays very ripe grapes, which a lot of progressive growers seem to worship, can often make champagnes with new super-ripe primary flavours with high vinosity and overall less minerality. For me therefore, sustainability is as much about keeping minerality in champagne flavour.” For many in Champagne this is a good problem to have, as the region has traditionally struggled to produce ripe fruit. This, if anything, is a sign that the efforts of those in Champagne to protect the environment are finally starting to bear fruit.