



# SUSTAINABILITY REPORT

2023



**ARVITIS**  
THIÉNOT FAMILY & ESTATES





ARVITIS . SUSTAINABILITY REPORT 2023

We are delighted to share our inaugural sustainability report.

Produced at our own initiative, this report is the result of several months' work consolidating non-financial information across the different Houses and sites within our company.

The launch of our Corporate Social Responsibility (CSR) strategy in 2021, proved instrumental in formalising the work completed over a number of years to address and reduce our impact on the environment.

At the same time, the importance of fostering a « Key Performance Indicator culture » has become all the more apparent.

In compiling this report, we have included all relevant, reliable information in our possession. In the absence of the most recent data at the end of 2023, we have relied upon data from the previous year.





## STANISLAS THIENOT

As an independent, family business, every decision we take today is a commitment for the long term and the question of sustainability is paramount. Born of the vision of my father, and passed on to my sister Garance and I, Arvitis draws inspiration from two founding pillars: the vine and human expertise. With our wine business largely concentrated in two iconic wine regions - Champagne and Bordeaux – each and every employee has a role to play in celebrating the terroir, producing great wines, ensuring their worldwide expansion and engaging with communities.

All these factors form the bedrock of our unstinting commitment to address the many environmental and socio-economic challenges we face today, not least the impact of climate change, conserving natural resources, labour shortage, ever-increasing consumer expectations and binding regulatory standards. Sincere, pragmatic and agile in our approach, we are embracing these different challenges as this report testifies. For the first time, we are sharing our views on sustainability, and in turn, shining a light on some of the initiatives already firmly in place, and others in progress. And more importantly still, this formal, documented approach serves as a catalyst, driving us to review and evolve certain professions within our company, identify new opportunities and unite us in a common goal.

I would like to thank everyone who has contributed to this report. I am proud of each and every individual, and grateful for their implication, which is even more appreciated in a family-run company like ours. The path we have chosen, which can only be taken together, is certainly long, and I look forward to seeing how it will shape our sustainable credentials in years to come.







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# OUR PURPOSE

In 2021, a analysis of our environmental impact gave fresh perspective on the core purpose of our company, which led in turn to formulating our CSR approach.

Our strategy is founded on the very reason Alain Thiénot made his first investment in vines back in 1976, and his decision in 1990 to escalate the adventure with the creation of the family holding.

The name Arvitis is inspired by its latin roots, meaning the art of the vine. It translates, quite literally, the vision of an entrepreneur: sharing human expertise and techniques in the field of vines and wine.

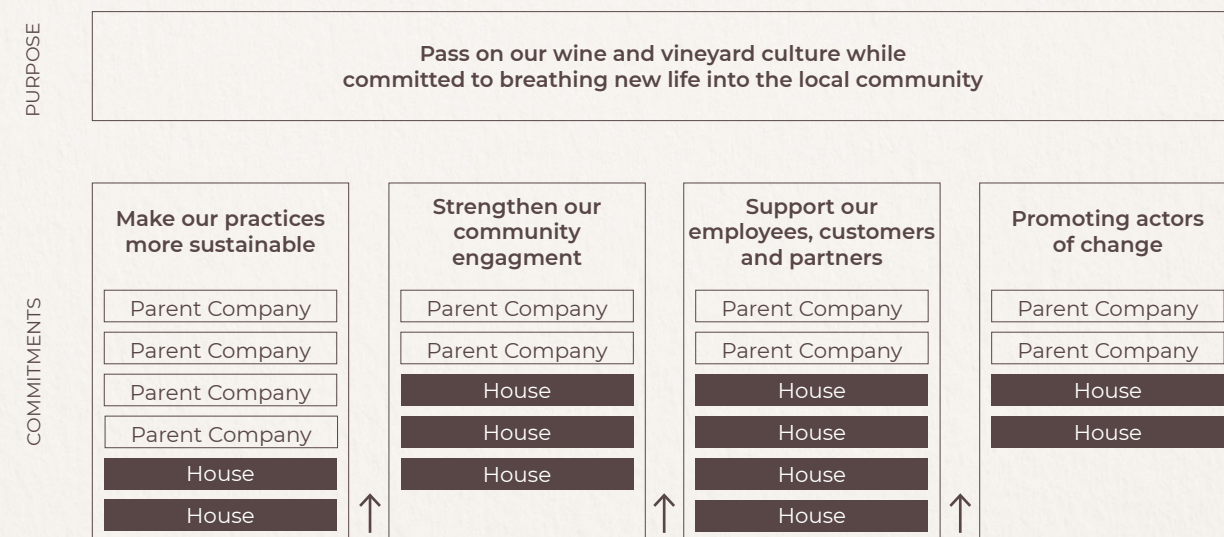
Passing on these vital skills through future generations is without doubt the golden thread that connects our aims for the

continued existence of our family and economic legacy, while at the same time bringing meaning to the work we do, and supporting our acceptance of an age of « quality over quantity ».

While setting sustainable development goals, supported both internally and by external stakeholders and CSR experts, we focused also on defining our purpose (in accordance with the Pacte law regarding business growth and transformation), in so doing aligning with other companies that pursue a set of social and environmental goals.

Using this credo as a beacon, while integrating the socio-environmental challenges we face, our sustainable development strategy focuses on four key areas:

While it is the role of the parent company to drive the approach and provide a general framework for action, each individual House engages with the strategy and actively commits to the areas most aligned to its respective DNA.



# HISTORY & HOUSES

A grape broker in his native Champagne region, Alain Thiénot bought his very first Grand Cru vines in the 70s with 5 hectares in Aÿ. In 1985, he established his eponymous champagne House.

His entrepreneurial spirit drew him to another prestigious wine region, Bordeaux, having fallen under the spell of Château de Ricaud. The takeover of CVBG, Dourthe, Kressmann would only strengthen his roots in the region. Yet beyond the purely financial, the bonds created with the original shareholders are sufficiently strong for the following generations to still be involved in the business today.

Alongside their father, Stanislas and Garance continued to grow the company with the same energy and passion, committed to internationalisation, sustainable development and digital transformation.

Champagnes & Châteaux was formed to handle distribution in France and international markets. Subsidiaries were also established in the United Kingdom and the USA, to better serve the needs of an increasingly discerning, international customer base.

Given the high growth potential of the US market, in 2017 the Thiénot family joined forces with Stephan Asseo of L'Aventure winery in the hills of Paso Robles in California, renowned for its prestigious wines.

Above all, Arvitis is about family. Some of the founding family members, still shareholders and on the board, are committed to passing on the traditions and expertise, at the same time instilling a contemporary, sustainable vision.





## BORDEAUX

Our eight wine estates are situated within the great Bordeaux sub-regions of Medoc, Graves, Entre-Deux-Mers and Saint Emilion, which became a Unesco World Heritage site in 1999. Driven by our collective mission, we also work closely with our partner growers to create wines that capture the truest expression of each terroir and appellation. With a reputation as an influential player on the Place de Bordeaux, our trading activity is underpinned by close-knit relationships with Châteaux owners, devoted to the worldwide distribution of fine wines from Bordeaux and around the world.

### CVBG/

- A leading actor in the distribution of iconic fine wines from Bordeaux and around the world
- A dynamic, modern team



- Enhancing the terroir through eight wine estates and blended wines
- The launch of our wine tourism offer with a focus on biodiversity



- Blending and trading iconic Bordeaux wines
- Production and storage site in Parempuyre



## CALIFORNIA



- Since 1985, traditional Bordeaux expertise has allied with exceptional Californian terroir
- Vineyards perched on the hills of Paso Robles

## CHAMPAGNE

## CHAMPAGNE

For Arvitis, the iconic Champagne region is where it all began. The different Houses create world-famous champagnes from myriad vineyards, notably from Premier and Grand Cru localities such as Côte des Blancs, Vallée de la Marne and Montagne de Reims. The Champagne Hillsides, Houses and Cellars have featured on Unesco's World Heritage List since 2015, while several wine tourism initiatives have played a part in building its reputation.



- Eponymous boutique Champagne House established in 1985, where daring is a family trait
- Experiential wine tourism services planned in central Reims



- Family-run, artisan Champagne House about to celebrate its 200<sup>th</sup> anniversary
- The only Champagne House in Châlons-en-Champagne



- Champagne House located in Ludes in the heart of Montagne de Reims
- Established since 1868, backed by a fiercely loyal French following



- Sales subsidiary specialising in the distribution of wines and champagnes in France and export markets
- Specialist teams oriented client services, with a strong culture of listening to customers and sharing their expertise and passion

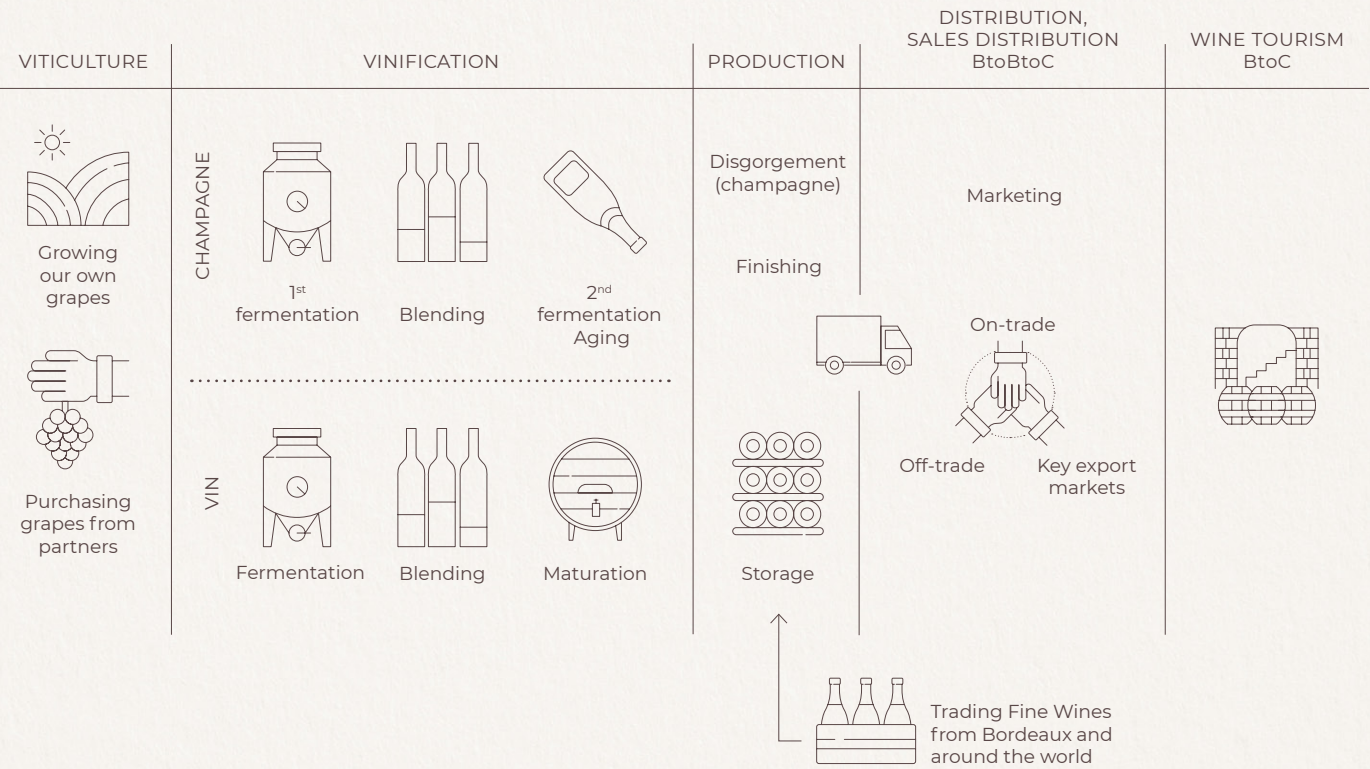






# PROFESSIONS

Today, Arvitis specialises in a number of different areas, namely viticulture, vinification, production, marketing, distribution, and more recently, wine tourism. Specialist teams, winemakers, cellar masters and vineyard estate managers strive to create an extensive portfolio of distinguished fine wines.



480  
EMPLOYEES  
of which 110 in the vines

560  
HECTARES  
Bordeaux, Champagne  
& California

4  
WINE TOURISM SITES  
soon to be 5

65%  
OF SALES VIA  
EXPORT MARKETS  
in more than 120 countries

# CSR GOVERNANCE & STRATEGIC PRIORITIES

The CSR committee reports directly to the governance committee, the highest level of consultation within the Group.

In this role, they may either chair working groups on a particular subject, or appoint operational managers to take the project forward.

Meeting three times a year, the committee addresses cross-functional decision-making, prioritises actions, tracks progress and ensures that CSR remains fully woven in the fabric of the business.

Working in partnership with the CSR manager, they report back to the sponsors on progress, and on prospective projects submitted for approval. To date, more than ten working groups involve around forty employees.

Committee members, including House directors, shared services directors, and the CEO, are known as « sponsors », given they are responsible for ensuring the sustainable development strategy is fully integrated within operational processes.

In order to set strategic priorities, a series of 28 meetings and interviews, involving internal and external stakeholders, were conducted in 2021, leading to the conclusion that ecological transition is not possible without the men and women that make up our business. Our first priority must therefore be to attract and retain future talent.

AIM	TARGETS
Celebrate employees and professions	<ul style="list-style-type: none"><li>• Introduction of new HR structure in 2023 backed by relevant key indicators</li><li>• First social engagement survey among employees to achieve more than 79% response rate</li></ul>
Reduce use of synthetic inputs	<ul style="list-style-type: none"><li>• 0 herbicide in our wine estates in Champagne by 2025</li><li>• 100% of our own vineyards certified by 2026 (objective already met in Bordeaux)</li></ul>
Reduce the Group's carbon footprint	<ul style="list-style-type: none"><li>• Calculate the carbon footprint of each House to identify the greatest sources of emissions</li><li>• Set up a Carbon Group initiative for launch in 2024</li></ul>
Breathe life into the local community now and in the future	<ul style="list-style-type: none"><li>• Develop a set of indicators relating to local, sustainable tourism</li><li>• Evaluate our socio-economic footprint in 2024</li></ul>





# OUR APPROACH

- I. MAKING OUR PRACTICES MORE SUSTAINABLE**
  - A. A BETTER UNDERSTANDING OF BIODIVERSITY AND OUR IMPACT
  - B. REDUCE OUR CARBON FOOTPRINT
  - C. SAVE WATER
- II. STRENGTHENING COMMUNITY ENGAGEMENT**
  - A. RESPONSIBLE PROCUREMENT POLICY
  - B. BREATHE LIFE INTO LOCAL COMMUNITIES
  - C. LOCAL STAKEHOLDERS
- III. SUPPORTING EMPLOYEES, CUSTOMERS AND PARTNERS**
  - A. ATTRACT AND RETAIN TALENT
  - B. TRANSPARENCY AND TRANSMISSION
- IV. PROMOTING ACTORS OF CHANGE**
  - A. PARTNERSHIPS WITH EDUCATIONAL ESTABLISHMENTS AND REGIONAL WINE TRADE BODIES
  - B. DRIVE INNOVATION



I.	<h1>MAKING OUR PRACTICES MORE SUSTAINABLE</h1>	<div data-bbox="2858 96 2950 197" data-label="Image"></div> <div data-bbox="1626 184 2579 289" data-label="Section-Header"> <h2>A. A BETTER UNDERSTANDING OF BIODIVERSITY AND OUR IMPACT</h2> </div>
	<div data-bbox="222 516 721 659" data-label="Section-Header"> <h3>CHALLENGES</h3> </div>	
	<p>The effects of climate change and biodiversity loss are painfully evident in vineyard estates and have escalated in the last 10 years. With increased average temperatures and intense rainfall in oceanic climates, the following outcomes are plain to see:</p> <ul style="list-style-type: none"> <li>Wines with increasingly higher alcohol</li> <li>Vines under threat of increased disease pressure</li> <li>Climate characterised by extreme weather events of increasing regularity</li> </ul> <div> <div> <p>As a direct result, growers face a number of challenges. A decision taken with the intention of reducing our environmental impact may in fact give rise to other social or environmental consequences.</p> <p>Take for example reducing or eliminating herbicides, which will in turn create additional work in the vineyard, such as mowing and ploughing by mechanical means at more regular intervals.</p> </div> <div> <p>Similarly, while reducing our contribution to soil and water pollution, we have greatly increased air pollution through greenhouse gases (GHGs).</p> <p>For the wine industry to survive, never before has it been more crucial to fight global warming while developing innovative solutions to adapt to climate change.</p> </div> </div>	<div data-bbox="1673 499 1798 966" data-label="Text"> <p>DID YOU KNOW?</p> </div> <div> <p>Soil conservation is a major issue in order to preserve and restore life, and to fight climate change. As well as being the second largest active store of carbon after the oceans, healthy soils support communities of species which work together to develop life above the soil.</p> <p>Managing the soils using fewer, less harmful inputs, has a number of advantages for viticulture, including creating higher concentrations of carbon, and preventing water run-off and improving soil retention. However, for us, the greatest challenge by far is agriculture without inputs. For now, faced with climate disruption, turning our backs entirely on synthetic pesticides is impossible, since higher temperatures and more intense downpours<sup>1</sup> create ideal conditions for a number of diseases that prevent good vine and grape development, such as oidium and mildew.</p> </div> <div data-bbox="1581 1228 2012 1266" data-label="Section-Header"> <h3>TESTING OUR RESILIENCE</h3> </div> <div> <p>The terroir in Champagne and Bordeaux is very different, with Bordeaux experiencing greater, heavier precipitation levels. Both regions however, have relatively moderate temperatures, with Champagne benefiting from an oceanic and continental climate.</p> <p>In Champagne, the soils consist mainly of limestone and chalk, compared to Bordeaux's rich tapestry of soils that vary from one appellation to the next (mainly gravel, clay or limestone).</p> <p>From a socio-economic perspective, the two regions also present stark differences. In Champagne, vineyard plots are dissected into tiny parcels, which can prove challenging from a vineyard management perspective.</p> </div> <div> <p>Generally speaking, we manage a number of plots spanning sometimes less than 100m<sup>2</sup>, surrounded by vineyards where growing practices are not always the same.</p> <p>Vineyards in Bordeaux tend to be much larger and arranged in a single expanse. There is therefore greater freedom to trial new practices, though some estates are starting to feel the effects of climate change much more significantly, disease pressure in particular.</p> </div>



There are several solutions to managing the vineyard while minimising the use of chemical products, and capitalising instead on the strengths of the terroir:

1. By considering a large-scale strategy across our vineyards through recognised certifications and labels\*:

CERTIFICATIONS	REQUIREMENTS	ONGOING AUDITS
	Based on four environmental themes: <ul style="list-style-type: none"> <li>• Biodiversity</li> <li>• Use of Pesticides</li> <li>• Managing fertilizer use</li> <li>• Water management</li> </ul> A minimum of 10 points per theme is required in order to obtain Level 3 HVE certification (the highest level).	Certification reviewed every 3 years by an independent provider accredited by the Ministry of Agriculture.
	The Viticulture Durable en Champagne label (VDC) is a sustainable certification similar to HVE3, with additional goals relating to terroir conservation, improving the landscape, responsible waste management and reducing carbon footprint.	Reviewed every 3 years by a third-party provider assessed in 3 stages every 18 months
	In addition to minimising the use of synthetic chemicals, certified estates form part of a much wider CSR approach, with additional goals including monitoring fuel, water and electricity consumption, staff training and respect for neighbouring properties.	Annual audits by the local association or an independent provider.
	The objective of the organic 'Agriculture Biologique' label is to conserve the quality of soils, air, water and natural ecosystems. The key feature is avoiding the use of synthetic chemicals (fertilizers and phytosanitary products).	Audited at least annually by certified providers accredited by French public authorities.
	Demeter is the certified standard for biodynamic farming. It has much stricter requirements than the organic standard, which is a preliminary requirement on the path to Demeter certification.  These include allocating at least 10% of the agricultural surface area to promoting biodiversity.	Recertified after 12 months by Demeter in-house auditors, then every year, alternating between a partner Organic certification provider and in-house Demeter auditors.

\*Non-exhaustive list



OUR VINEYARDS: OVERVIEW	
<b>CHAMPAGNE</b> 50 hectares <i>under vine</i> account for 10% of our champagne production	<b>BORDEAUX</b> 450ha <i>under vine</i> account for 16% of wine production
40% of the total vineyard surface area is under VDC certification of which 17% is certified organic.	100% of vineyards certified Terra Vitis and HVE3. Château Le Boscq currently undergoing organic conversion.  Some of the vines at Château La Garde have been farmed organically since 2015.
TRAJECTORY	
2024: 80% of the total vineyard surface is under European and local environmental label certification. By 2026: 100% of the total vineyard surface area to reach European environmental certification.	By 2025: 5% of vineyards to be certified organic and an additional 4% undergoing organic conversion (AB).

2. By strengthening existing bonds with partner growers, notably by supporting their conversion through financial assistance

EXTERNAL SOURCING: OVERVIEW	
<b>CHAMPAGNE</b> 450ha under vine accounts for 90% of production	<b>BORDEAUX</b> 98,230.11 Hl of bulk wine accounts for 84% of production
30% of bought-in volume certified VDC.  Organically-certified grapes account for 4% of grape supplies (20ha).	96% of grape supplies allocated to branded wines are certified HVE3.  2.95% currently undergoing organic or HVE3 conversion.  1.05% non-certified.  In light of the current economic crisis in the vineyard, financial assistance provided in the form of cash advance to 3 of our longstanding partners.
TRAJECTORY	
Definition of the trajectory in 2024	2024: 100% of purchases HVE3 or AB certified. Highly attentive to the needs of our partner growers in this period of economic crisis.





Organic wine, P181 Extra Brut

Canard-Duchêne is one of the forerunners in blending organically-certified champagne. Its first organic champagne was launched in 2009.

This was an industry first at the time, and today we mainretain our position as market leader of organic champagne, retaining a 53% volume share of the French market segment.

Organically-certified grapes account for 10% of total grape purchases.

ZOOM

3. By diversifying practices in the vineyard to maintain the soils using less synthetic inputs

Soil management is essential to maintain healthy, vigorous vines.

Weeds compete with roots around the base of the vine, by rapidly absorbing water and nutrients and depriving the vine.

In addition, weeds contribute to high humidity, providing an ideal environment for harmful insects to attack fruit and foliage.

To avoid the need to use herbicides, regular mowing keeps weed growth in check and ensures greater quantities of carbon are stored in the soil during photosynthesis.



SOIL MAINTENANCE IN THE VINEYARDS: OVERVIEW	
CHAMPAGNE	BORDEAUX
60% of surface area cultivated without herbicides in 2023.	78% of surface area cultivated without herbicides in 2015. 92% of surface area cultivated without herbicides in 2020. 93% of surface area cultivated without herbicides in 2023.
TRAJECTORY	
2025: 100% of vineyards farmed without herbicides	2024: ongoing investment to increase surface area by mechanical weeding.

Planting hedges and forest cover helps prevent spray drift when applying inputs to vines.

In the same way as cover planting, this agro-ecological practice is a vital element to prevent soil loss and provide shelter and habitats for local wildlife.

VINEYARD HEDGEROWS: OVERVIEW	
CHAMPAGNE	BORDEAUX
500m of hedging planted during the period 2021-2022.	Launch of planting programme in 2010. 540m planted in 2013. 2 329m in 2015. 7 290m in 2023.
TRAJECTORY	
2030: 100% inter-row planting.	2025: planting alongside all ditches, streams and rivers on our land and also bordering the estates.





📍 CHAMPAGNE, PLOT P181

UV light trials have been conducted on our Pinot Meunier vines, which are particularly susceptible to the effects of climate change. During the trials, the base of the vines were exposed to UV light to enhance plant defences against disease, thus reducing the amount of pesticides required.



UV light machine by WM Presta

15% of the plot was included in the trial. The company responsible for developing the technique passed through the vines before and after the harvest recording the number of mildew outbreaks both in the treated and non-treated area.

ZOOM

## BEYOND MONOCULTURE

Monoculture brings many socio-economic advantages, the ability to manage challenging tasks in the vineyard using specialist equipment, and maximising profits (producing more for less) to name but two.

As a practice however, it is widely accepted that monoculture is a short-term solution, since it reduces organic matter in the soil and exposes crops to disease.

Solutions mentioned previously - planting grasses and landscape restoration - help mitigate the harmful effects of monoculture farming.

In addition, as the name would suggest, this type of farming implies low levels of biodiversity. This said, it is not impossible to restore life in the vineyard by creating and nurturing balanced ecosystems.

ZOOM

📍 CHAMPAGNE

Cover cropping, using grasses such as alfalfa, clover and sainfoin, serves to fix nitrogen in the soil in grubbed up areas.

📍 BORDEAUX

Cover cropping and legumes on any plots left bare prior to planting.

Soils covered over during winter to reduce erosion.



Château La Garde, Pessac-Leognan

The land left bare in the photo (left) is planted with legumes, and provided Château staff with a supply of beans and peas throughout 2023. After, the crop is cut, then ploughed, to enrich the soils with carbon and nitrogen.

📍 BORDEAUX,  
CHÂTEAU LA GARDE

Biodiversity hotspots have been introduced following a detailed audit, in addition to recommendations from both the Bird Protection League (LPO) and the Association of Trees and Landscapes in the Gironde.

Dead hedgerows have been laid along the edges of an area assigned for Assisted Natural Regeneration, in accordance with guidelines from France's National Conservatory of Plants (CNPMAI).

In non-cultivated areas, this type of hedgerow provides shelter for wildlife. Hedgerows have been planted in response to recommendations from the LPO. In total, 14 dry hedgerows have been laid.

A second audit will be carried out in four years' time to evaluate how biodiversity is responding to these concrete initiatives.





## B. REDUCING OUR CARBON FOOTPRINT

The effects of global warming on the Champagne vineyards have been apparent since the early 1990s. Up until around ten years ago, the effects were largely positive, promoting good flowering and ensuring quality grape ripening. Since the mid-2010s however, rising temperatures and extreme climate events have brought increased challenges in the vineyard and to our wines.

Growing cycles are happening earlier and are increasingly short; harvesting in August is no longer unusual, with four of the last six vintages harvested in August, which was unheard of prior to 2003.

While climate change has a direct impact on the work we do, ranging from hydric stress and intense heatwaves to disease pressure and biodiversity collapse, we are well aware of the greenhouse gas emissions produced through our agricultural practices, transportation and supply chains. The need to take concrete action to reduce GHG emissions such as CO<sub>2</sub>e<sup>2</sup> has become more critical than ever before.

### UNDERSTAND AND MEASURE

Calculating our carbon footprint is complex and entails gathering multiple data sources spanning many different companies and workstreams. On their own initiative, a number of Houses, including CVBG and Joseph Perrier, recently carried out their first comprehensive emissions inventory, while others have planned audits for 2024.

Greater exposure to spring frosts can affect the profile of the wines.

Moreover, aside from organoleptic considerations, the vine is under greater pressure in terms of physiology and health, facing not only extreme weather events such as heatwave, drought, torrential rain and violent storms, but also a new wave of pests and disease emerging from southern Europe.

Nicolas Uriel, Chief Winemaker

Pending a comprehensive global carbon trajectory, we are consulting carbon audits undertaken by wine and champagne regional trade bodies, namely the CIVB and CIVC, to better understand emission hotspots and formulate reduction strategies and preliminary concrete steps to reduce emissions.



% CONTRIBUTION TO GLOBAL CARBON INVENTORY	SOURCE OF EMISSIONS	ARVITIS-RELATED SCOPE <sup>3</sup> AND DESCRIPTION
32%	Packaging	Scope 3: bottle production, essentially in glass, cardboard packaging and wooden cases
17%	Freight	Scope 1: transportation and distribution (truck fleet, inter-site logistics and shipping). Scope 3: customer-managed supply chain
13%	Vehicle Use	Scope 1: business travel (company-owned vehicles). Scope 3: employee commuting and on-site visitor car use.
12%	Fixed assets	Scope 3: infrastructure construction.
10%	Vines	Scope 1: our vineyards. High-clearance tractors, tractors, wine staff company vehicles. Scope 3: supplies.
9%	Inputs	Scope 3: input production.
4%	Wine	Scopes 1 & 2: emissions produced during wine production (production lines, temperature-control in winery).
3%	Waste and bi-products	Scope 3: waste management.

Source : CIVC

Scope 3 emissions account for the major part of our carbon footprint, namely procuring glass bottles and additional grapes to supplement our own harvest.

### DID YOU KNOW?

According to the ADEME (Government's Ecological Transition Agency), the average annual carbon footprint per person in France is 9 tonnes CO<sub>2</sub>e. This figure must be reduced to 2 tonnes CO<sub>2</sub>e by 2050 in order to meet the pathway to limit the increase in global temperatures to 1.5°C, in accordance with the Paris Agreement, a legally-binding treaty adopted by 196 parties at the COP21.



- Understanding our energy consumption

We have started to consolidate the different sources of scope 1 & 2 emissions relating to our operations in France from 2022. To do this, a dedicated working group was set up comprising operational managers from production, vineyards and our offices.

Capturing this data has highlighted that emissions from vehicle use in the vineyard in Bordeaux are twice as high as those from vehicle use relating to production sites and offices.

Emissions in Tonnes of CO<sub>2</sub>e at production sites and office buildings

2022	CHAMPAGNE	BORDEAUX
Electricity Emission factor <sup>4</sup> (EF): 0.052kg CO <sub>2</sub> e/kWh	88	211
Gas (fuel) EF: 0.243 kg CO <sub>2</sub> e/kWh	250	84

Emissions in tonnes CO<sub>2</sub>e relating to vehicles

2022	CHAMPAGNE 50 hectares	BORDEAUX 450 hectares
Non road diesel (NRD) (tractors, high clearance tractors etc) EF: 3.16 kg CO <sub>2</sub> e/ litre	Approx. 133	408
Petrol (car usage on our estates) EF: 3.10 kg CO <sub>2</sub> e/ litre	Approx. 25	47
Business travel by car EF: direct emissions from vehicle lease per model	887 tonnes CO <sub>2</sub> e (69 leased vehicles, accounting for 78% of total vehicle fleet).  Emissions relating to purchased vehicles will be calculated in 2024.	
Commuting	465	
In-house logistics fleet	To be evaluated in 2024 (the majority of goods is transported by our customers and therefore calculated within scope 3).	
Other sources of transport emission relating to scopes 1 & 2	Calculations pending, starting with emissions outside France.	

- Staff commuting

As a company located away from the city centre, across sites in rural areas, we were keen to map out commuting patterns for our entire body of staff - 480 employees - to generate improved sustainable solutions for different types of transport.

The study, implemented in 2022 by the agency «1km à Pied», showed that our staff produced around 465 tonnes of CO<sub>2</sub>e.

- Business travel

In 2024, our expense management system must also - as a matter of course - capture data relating to CO<sub>2</sub>e emissions arising from business travel.

ZOOM

Understanding CVBG's carbon footprint

CVBG has a unique role within the organisation, since it is the only company focused solely on wine trading and not involved in production. CVBG specialises in the sourcing and distribution of prestigious fine wines from Bordeaux, where its logistics hub is also located.

Scope 1 and 2 emissions include all energy consumption (refrigeration, heating and electricity), while scope 3 covers indirect

emissions arising notably from upstream and downstream transportation, employee and visitor travel, and waste management. Emissions relating to the carbon footprint of a wine bottle are not included in calculations since the objective was to isolate those emissions the most easily controlled by CVBG.

Carbon footprint = 2 906 Tonnes CO<sub>2</sub>e

For CVBG, the three main sources of CO<sub>2</sub>e emissions are:

- | Downstream transportation of goods and distribution (41% of carbon footprint)
- | End-of-life emissions (31%)
- | Upstream transportation of goods to Bordeaux before dispatch (15%)

As far as global freight is concerned, which accounts for 56% of our carbon footprint:

- | 66% of emissions relate to upstream transportation.
- | 27% of emissions from downstream transportation
- | 7% for samples





## REDUCING FOSSIL FUEL CONSUMPTION

### · In-house transport policy

Our strategy to reduce carbon emissions arising from business travel focuses on two key areas: our vehicle fleet and defining transport policies for all staff members.

We are working with two providers to ensure our fleet of leased vehicles will be fully electric (or equivalent) by 2028, before the initial date

set by the EU to ban the sales of thermal cars. Vehicle weight is also taken in to account.

We are currently in the process of formulating our global transport policy in collaboration with sales teams in France and in export markets.

### Transportation by sailing vessel



under construction by Vela Transport. It's an appealing solution, as for an additional annual cost of around 30 000 euros, the scheme will reduce CO<sub>2</sub>e emissions per journey by 80%, compared with shipping via container ship, over its operational life cycle.

Thiénot Champagne House is currently launching a project to transport all champagne exports to the US – 30,000 bottles - by sailing vessel.

The Thiénot pilot aims to inspire other Houses to join the list of Vela Transport clients.

An agreement has been signed for the first shipment to take place in 2025, using sailing vessels currently

### · Freight

#### Trialling a buffer stock for CVBG

In a bid to reduce emissions arising from upstream and downstream transportation of non-French wines, from 2024, CVBG will trial the introduction of a buffer stock held in California among a panel of key customers.

A new carbon audit will be carried out the following year to measure real savings in terms of CO<sub>2</sub>e.

ZOOM

### · Production sites

The Group's wineries and production sites are located across four distinctive locations:

#### 📍 BORDEAUX

Five years ago, we worked on two lighting solutions in our wineries, which account for more than 80% of the total energy consumption for this category of emissions. By replacing mercury lamps with LEDs, we have significantly reduced brightness levels from 450W to 150W. In addition, 20% of lighting in the winery has been removed, while at the same time improving visibility.

Other energy savings have been made possible by removing a gas boiler heater, optimising the efficiency of a steam boiler and replacing a further boiler with storage heaters.

#### 📍 CHAMPAGNE

In Champagne, the overriding concern for producers is maintaining a constant temperature of around 10°C throughout the production process. Since the acquisition of the Canard Duchêne brand in 2003, Chief Winemaker Laurent Fédou has taken great strides to minimise energy consumption at the production site and in the tank room, starting with installing insulation to improve energy efficiency, in line within the limits of the buildings' weight-bearing capacity. Several energy audits have resulted in a range of additional energy saving initiatives.

Timing devices switch on cellar cooling systems early in the morning, and even activate electric forklifts so as to start loading within a specific time frame. Mid-season, the site operates without air conditioning or heating. In 2023, a more recent audit identified new energy saving solutions and ways to prioritise their integration.

ZOOM



### New offices

In April 2024, Arvitis offices are relocating from Parempuyre to the new district of Petit Bruges, which has benefitted from a regeneration programme backed by the Bordeaux region. Relocation is a positive response to social and environmental challenges. Part of a project striking a balance between functional and social living, it is an exemplar of prime ecological landscaping at the heart of a green transport network. Designed with functionality and staff well-being at its core, the new building symbolises our profound awareness of current and future challenges.





## ADAPTING TO CLIMATE CHANGE AND INVESTING IN RENEWABLE ENERGY

At the same time, we are investing in renewable energy sources to achieve zero carbon electricity.

### 📍 BORDEAUX

100% of the cost of electricity used for on-site operations is reinvested to fund the development of renewable energy sources.

### 📍 CHAMPAGNE

Similarly, 40% of our electricity costs for on-site operations finances is reinvested to fund the development of renewable energy.

### 📍 CALIFORNIA

In the winery, 60% of our electricity needs is provided by solar panels.

In addition, 60cm-wide, tightly woven shade cloths are placed along vine rows to protect the grapes from the sun's rays (photo on right). In use for the last ten years, the solution prevents grapes from drying out and therefore avoids the need for irrigation.



*Paso Robles, Californie*

## CIRCULAR ECONOMY AND ECODESIGN

Since 2020, the anti-waste law for circular economy (AGEC law) aims to switch from a linear economy based on extraction, production, usage and landfill, to a circular economy model where waste is eliminated and packaging is reused. By adopting circular practices, we can cut down on plastic and improve air quality. In the wine industry, glass bottles are by far the greatest ecological burden; even though inert, it takes a glass bottle an astounding 4 000 years to break down in the environment and is therefore the greatest source of emissions.

While glass recycling is relatively well established in France (three out of four bottles are recycled according to the ADEME), producing new bottles is a highly energy-intensive process.

DID YOU KNOW?

ZOOM



### Returnable bottle trial

Cuvée Promesse by Dourthe, (2022 vintage certified organic, Côtes de Bourg) has been repackaged in accordance with strict guidelines.

As well as a reduction in greenhouse gas emissions by up to 79%<sup>5</sup> throughout the bottle's lifecycle, the bottle has also been eco-designed. The label, made from recycled paper, is varnish-free, the glue is water soluble and the capsule has been removed.

6400 bottles are to be given a second life through a scheme in association with selective distributors across various channels in France, from upmarket delicatessens, to committed restaurants and bars, to e-commerce sites specialising in reuse.

In France, to date the practice has yet to be widely adopted, and only 700 tonnes of glass has been reused, compared to 2 million tonnes of recycled glass<sup>6</sup>. There is a need to raise awareness among BtoB and BtoC customers in order to drive more widespread use and encourage the sector to take this to the next level.

In Champagne, given pressure levels inside the bottle, this approach cannot currently be replicated. Here the focus lies instead on making the bottles more lightweight.

### · Waste Management

Joint indicators have been introduced this year in a bid to track the amount of waste generated.

Our primary focus is to minimise waste, particularly non-recyclable industrial waste, which is any non-hazardous waste arising from industrial or commercial operations that cannot be recycled. Common examples include wood, rubber and discarded plastic.

Through a number of supplier partnerships, we are now able to reintroduce certain waste products into the manufacturing loop.

Label suppliers for example are able to recuperate glassine and interior silicon rolls for decomposition. Using C4G Liner Recycling technology, paper is separated from the layer of silicon for reuse. This particular technique can save 2 tonnes of CO<sub>2</sub> per tonne of recycled glassine, and 37m<sup>3</sup> of water for every tonne of paper.





WASTE QUANTIFICATION IN TONNES

2022	CHAMPAGNE 5.4m bt produced	BORDEAUX 15.6m bt produced
General waste	9,2*	46,9
Cardboard/paper	25	70,7
Plastic	16,3*	16,7
Glass	48**	7,7
Scrap metal	29	8,7
Used pallets	5,06*	58
Wooden cases	N/A	Distributed among staff

\* Estimation only/incomplete  
\*\* Quantity significant as a result of wine being returned to tank. Any champagne not meeting the required standard is 'returned'. The juice is sent to the distillery and bottles are recycled.

Preliminary results testify to the challenge faced in securing reliable results in Champagne, since service providers rarely weigh any recuperated waste before recycling. The working group is seeking solutions to increase data reliability.

· Eco-conception

In 2021, working collaboratively with marketing, sales and production, an in-house ecodesign tool was developed to evaluate, using multiple criteria, the environmental impact of new product development (NPD).

The tool, based on product lifecycle analysis and the 3R principle - reduce, reuse, recycle - points the finger of blame at non-essential, non-recyclable packaging etc. with a point scheme for poor practice. So a bottle weighing within the maximum range will receive +5 points.

The lower the score, the greener the design, with a particular focus on light weight bottles. Weighted according to the number of bottles produced annually, scores in 2022 from each House represent the starting point for this approach.

Using a scale of A to E, the average rating for Houses is somewhere between B and C, with the aim of improving the rating to between A and B by 2030.

C. SAVING WATER

Water lies at the heart of our operations. It takes on average two litres of water to produce a litre of wine. In our operating regions, irrigating in viticulture is banned, and water is used mainly for building and equipment maintenance, where it can significantly extend machinery life. In order to meet food safety standards, only water from the public mains system can be used in the winery. Ways to reduce water consumption are relatively limited, but do exist. A number of procedures have already been introduced to monitor water consumption, and our teams are constantly reminded of the importance of saving water.

· During production

For years now, any point in the production process requiring water is fitted with an individual meter to monitor and track usage at every stage and identify potential leaks.

In Bordeaux and in Champagne, water used to clean glass bottles is recycled and used again for the same purpose.

· In the winery

Regulations around water usage vary depending on the type of supply, ie. mains or borehole. Additional steps may be taken on some estates to prevent water wastage and/or the use of treated water.

At Château Pey La Tour, a 55m<sup>3</sup> cistern serves to capture rainwater, which is then deployed to clean tractors or prepare phytosanitary mixtures. At Château La Garde, where boring is not permitted, rainwater is used to water orchards.

· Irrigation in California

On the estate itself, water is a scarce resource and used with extreme prudence. In winter, the water table is replenished, while in summer, water is used to irrigate the land only when absolutely essential, according to the soil humidity index, but also the aspect of the plot and grape varieties planted. Vines on limestone never require watering as sufficient reserves are held in the soils. There is no irrigation on the lower third of the hillside and a drip irrigation system has been installed.

As a fine wine producer, our purpose is not to maximise yields but to cultivate grapes of the finest possible quality, with average yields of 30 hl/ha.





## II. STRENGTHENING COMMUNITY ENGAGEMENT

### CHALLENGES

While French wines continue to attract discerning wine enthusiasts the world over, our commitment to developing local tourism is a priority.

As an agricultural business rooted in rural communities, we play an important role in contributing to local socio-economic growth and are in the process of developing a more robust tourism model working with community partners to also attract more neighbouring populations.

In 1999, Saint-Emilion was the very first wine region to be listed as a UNESCO World Heritage Site. In 2015, the Hillsides, Houses and Cellars of Champagne were also awarded coveted World Heritage status.

In addition to the responsibility of passing on a 'healthy' viticultural landscape to future generations, we are committed also to securing the future economic stability of the region's residents and businesses so they may continue to prosper.



Château La Garde, Pessac -Léognan

“All too often the economy is like a leaky bucket that fails on a local level to retain and redistribute the income from outside the region that has been so difficult to acquire

B. Chabanel, A. Florentin, E. Laville, A. Richard, L'entreprise hyperlocale : réinventer les modèles économiques à partir des territoires, Pearson (2023)

In the spirit of our core purpose, we are taking strides to enact change by working actively within the local community on a number of levels.

### A. RESPONSIBLE PROCUREMENT POLICY

Procurement is vital in developing the local economy. Wine regions irrefutably fuel the growth of specialist suppliers, giving rise, in regions like Champagne and Bordeaux, to multiple providers from which materials such as glass, foils, labels and corks can be sourced.

However, many of the sector's goods and services are sourced outside the region, promotional support materials and packaging elements included. This is why, in 2022, the decision was made to source 100% of promotional support materials (POS) and tasting equipment (ice buckets, glasses etc.) in Europe.

85% of our direct suppliers (excl. wine) are located in France, and 92% in Europe, of which around 40% are located in Champagne and Bordeaux.

In value terms, 98% of our dried goods are purchased in France.

In addition to promoting the local economy, buying local has a number of advantages:

- Reduces our carbon footprint along the entire value chain, as a result of France's energy mix
- Improves traceability
- Promotes European, French and local know-how

For better control over the risks and opportunities relating to procurement, in November 2023 a CSR study was launched among Scope 1 dried goods suppliers, who account for around 60% of total purchase value. The aim of the study centred on identifying drivers of ecodesign implementation in the case of products purchased, and improved traceability of raw materials.





## B. BREATHING LIFE INTO LOCAL COMMUNITIES

The only Champagne House in Châlons-en-Champagne, Joseph Perrier is proud to support the local economy.



Joseph Perrier, Châlons-en-Champagne

Benjamin Fourmon, CEO of the family-run Champagne House, sets out their efforts to support the local fabric while adding value to the Joseph Perrier brand.

«Primarily, we play a vital role in developing tourism in the town.

As Vice-President of the Tourist Office, I can support tourism in the Chalon region and back ideas such as 'green' and 'slow' tourism adapted to the local area.

We have an active role on the wine tourism committee of the Marne regional Tourist Office, which brings a much wider perspective, and is the opportunity also to involve public and cultural institutions in discussions regarding the direction we want regional tourism to take.

The second part of our 'community' strategy it to take part in local social events. We run several events on a range of cultural themes, and in a bid to promote local tourism, we offer 'resident' rates on wine purchases and entry.

While the number of visitors has increased progressively year on year to reach the upper limit of 12 000 in 2023, we are starting to see a growing interest from local residents, with 15% of attendees from the Marne.

Finally, as a company, we are committed to supporting businesses in the region and prioritising sourcing local or Made in France. To illustrate the point, all our furniture and interiors are made in France or Europe, while catering provisions are sourced from neighbouring farmers, caterers and restaurants.

Looking to the future, we aim to better understand the socio-economic impact of our activity, and address, even more strategically, the «company's responsibility to the community<sup>7</sup>».

## C. LOCAL STAKEHOLDERS

The support and engagement of local stakeholders is key to improving our roots in the local community.

### SUPPORTING LOCAL CHARITIES

Today, the Houses have established meaningful, longstanding partnerships with around twenty local associations (40 in total), ranging from agencies working to protect local heritage, to schools and even reforestation. However, a best practice strategy is an essential element still to be developed.

The first step will be to calculate the total value of expenditure for the first half of 2024.

We will then be in a position to formulate a set of guiding principles regarding our charity involvement, in order to maximise our positive impact on the local area and potentially share our professional skills. We tend to back «win-win» partnerships that will increase our standing in the local community and add value to our employer brand.

#### · CALIFORNIA

Must! Charities was set up to address the most critical needs in the community of Paso Robles. It strives to combat poverty and hunger, provides educational grants for the young and aims to transform lives and provide a sustainable future for every child in the community. L'Aventure winery makes an annual donation of \$17 000, with an additional donation in 2023 of \$80 000. L'Aventure also donates \$10 000 annually to the Juan Nevarez Memorial Scholarship, which helps to fund the higher education of the children of California's vineyard and winery workers.



### ENGAGING WITH NEIGHBOURS

Today, our communications far outweigh any regulatory requirements to protect local residents, and chateaux adjoining residential areas maintain regular contact with their neighbours.

Take Château Reysson for example, where since 2016 a letter has been circulated to all our neighbours clearly setting out our environmental commitments.

In Bordeaux, text messages are sent out in advance of any treatments in the vineyard, and neighbours are provided with contact details and invited to get in touch about any concerns.





III.

SUPPORTING EMPLOYEES,  
CUSTOMERS AND PARTNERS

According to the National Institute of Statistics and Economic Studies (Insee), in 2019, 55% of agricultural workers were older than 50, meaning that by 2030, more than half these workers should be at retirement age. Furthermore, according to a study<sup>8</sup> among agricultural workers conducted in early 2023 by Banque Populaire Caisse d'Epargne (BPCE) preparing for retirement was the primary concern for this population, followed by planning for the transfer and transmission of their vineyards. 75% of growers who took part in the study stated they had struggled with staff recruitment.

The study also highlighted a number of regional disparities: in Bordeaux, cash flow issues are a major source of concern for growers, compared to the price of land in Champagne.

At the other end of the value chain, over the past decade, consumers worldwide are buying less wine, regardless of their age.

Economic crisis and Covid 19 have also played a key role in fuelling this decline.

And yet according to Statista<sup>9</sup>, French consumers are buying more wine in the over 15€ segment, while having consumption in the under 6€ bracket. At the same time, the share of organic wine increased during the period 2013 - 2022.



CHALLENGES

It is passing on these vital vine and wine related skills and the general appeal of this type of work that is at stake here. Not forgetting the importance of continuing to educate consumers around wine and wine tasting.

For Arvitis, family business culture is embedded within its DNA, together with a commitment to encourage future generations to take on

greater responsibility. If our future leaders are already in place, there is an urgent need for resources, notably in the winery and vineyard.

To this end, we have set out a number of solutions to address these challenges:

A. ATTRACTING AND RETAINING TALENT

SAFEGUARDING THE HEALTH AND SAFETY OF EMPLOYEES

While certain roles rely on traditional artisan techniques, the use of machinery is a reality, particularly in production. While there is no doubt that machines make certain tasks more manageable for workers, they can also cause accidents, and we remain deeply committed to fostering a safety culture at the heart of our business.

· In the vineyard

Every year, harvesting teams are given a welcome briefing booklet clearly stipulating safety guidelines.

Any employee required to drive a tractor in the vineyard is fully trained and has a thorough understanding of both the estate and machinery.

Ongoing investments in equipment and machinery is paramount to alleviate the burden of manual handling, to prevent accidents in the workplace and increase the appeal of operational tasks.

· Vinification

In the winery, gas exposure is the main safeguarding concern, namely carbon dioxide released from tanks during fermentations. The risk of CO<sub>2</sub> safety is governed by French law and requires adequate ventilation in the winery.

In accordance with guidance on lone working, any staff member required to operate machinery when working alone is closely monitored and can rely on automatic alert systems as stipulated in France's labour code. CO<sub>2</sub> detectors are also fitted in the winery.





📍 BORDEAUX

The number of accidents in the workplace has fallen since 2019. Every employee receives a thorough health and safety briefing as part of their induction, and a welcome booklet is systematically handed out to all new workers. Wire guidance installations in the winery used for our Grand Cru wines enable forklifts to steer as if on a rail system. The wire guidance system frees technicians from steering responsibilities during operation.

📍 CHAMPAGNE

Champagne does not follow the same downward trend.

As a result, this year the company has invested more than 100 000 euros in a new pedestrian traffic system to create a safer working environment for employees.

Central to our approach to reduce the incident rate as near as possible to zero, a number of measures have been introduced, including a review of operational procedures; updating the comprehensive risk assessment audit in collaboration with the Regional Retirement and Occupational Health Fund (CARSAT) and the health and safety committee, which comprises members of the company's Social and Economic committee; more health and safety signage throughout the workplace; and evaluating on a monthly basis compliance with health and security guidelines at different locations throughout the workplace.

## IMPROVING THE QUALITY OF LIFE AT WORK

Arvitis is a typical, small, family-run company where the average tenure for sales and production employees is around ten years, which speaks volumes for the company.

The 'Braderie' in Parempuyre' is a well-established annual tradition. Held the last weekend in November, our warehouse is open for business and offers loyal customers the chance to buy often rare wines at affordable prices, proving to be an extremely fun and popular event.

Any spare wooden wine cases are donated to 'Restos du cœur', a local charity with whom we have worked for a number of years, who sell the cases to raise much needed funds.

The event is an effective team-building exercise, where new recruits can connect with, and learn from, more senior staff members, while also strengthening inter-departmental relations.



*Runners on the steps of Château Belgrave, Médoc*

Regular sporting events are organised for employees.

Our teams in Reims were represented by some 30 colleagues sporting their Canard-Duchêne branded kits at the annual Reims Champagne Run, in aid of the local fire service. In Bordeaux, Dourthe treated employees to 40 funded places for the famous Medoc Marathon.

Today, we aim to draw inspiration from the values of solidarity and sharing, to improve the quality of work life and attract new talent. With this in view, we have decided to formulate an overarching human resource management policy, with specific clauses tailored to each House in line with its DNA.

ZOOM

November saw our first company engagement survey.

Working closely with an HR consultancy to ensure responses remained anonymous, a satisfaction survey was circulated to all staff members. In total, 40 questions addressed subjects including recognition, respect, working atmosphere and interpersonal relations.

The survey achieved a 79% response rate.

A detailed report of findings is expected in the first half of 2024.





## IMPROVING GENDER EQUALITY

The question of gender equality is of paramount importance in an agricultural sector like ours.

In 2022, women accounted for 44% of the workforce. Despite a slight increase in the number of women working at our estates in Bordeaux during the period 2019-2023, the situation remains relatively static when it comes to leadership roles, where only 35% of Arvitis positions were filled by women in 2021 and 2022.

While we are a long way from achieving gender equality, we are hopeful that investments to facilitate some of the more physical tasks, and enhance our standing as an employer, will help to make the roles within our company less gender-specific.

## UNITY THROUGH INTERNAL COMMUNICATIONS

We are fervent believers in the values of Corporate Social Responsibility as a means to enrich our company culture. In a bid to engage all our staff, we have formulated an annual communications plan. Aligned with the company's peak periods, notably the harvest and the Primeurs campaign, the timing is inspired by the official European CSR calendar, which organises events around the entire range of challenges faced for a sustainable world.

An initial sustainability newsletter was circulated internally in early October, featuring progress to date, an interview with two colleagues in Champagne responsible for viticulture and the harvest, and a top line information on Produrable 2023, a trade fair promoting a sustainable economy.

Additional newsletters and internal events planned throughout 2024 will continue to engage and train as many staff members as possible.

During a seminar organised for sales and marketing teams in January, a wine fresh workshop will be available to volunteers to raise awareness of the impact of wine throughout its lifecycle, starting in the vineyard.

## B. TRANSPARENCY AND TRANSMISSION

DID YOU KNOW?

Consumers are becoming more concerned about food ingredients, and are increasingly health-conscious. Indeed according to a study<sup>10</sup> by Yuka food app, on its own impact, 94% of users, given their newfound knowledge, stopped buying foods that no longer meet their expectations.

There is no end to the regulations governing the transparency of product information. Since December 8, 2023, any wine produced or imported within the European Union must provide a list of allergens and intolerances, together with nutritional values, or run the risk of being withdrawn from the market. In addition, the AGECE law, or anti-waste law, will publish several decrees to improve the level of information available to consumers. On a much wider scale, sustainability labelling is currently being trialled in a number of sectors and is soon to be mandatory in Europe.



Faced with this need for transparency, over and above any legal requirements, we are committed as a company to providing more information regarding the different stages in winemaking, the men and women responsible for its creation, and nutritional values. Champagne Thiénot's new back-label is the perfect example. With a view to transforming this theme into a strategic direction for the company, a working group will soon be in place, comprising sales, marketing and CSR staff representatives.

For more than 10 years now, CVBG has published a content-rich, detailed and informative annual vintage review. Notable famous names from the world of Grand Crus share their personal experience of the vintage year and their insight into the profile of the wine.

Environmental concerns are a regular feature, while local personalities are also highlighted, including photographers and chefs inspired by the vintage.

The review, now a hugely anticipated publication among prestigious château owners and their customers, illustrates CVBG's resolute commitment to share its profound fine wine culture.





## IV. SUPPORTING ACTORS OF CHANGE

### CHALLENGES

We are convinced that some of the answers to social and environmental challenges can be found in innovation, in the creative genius of a workforce driven by passion, and the impetus of an economical ecosystem with the will to go to the next level together.



### A. RELATIONS WITH EDUCATIONAL ESTABLISHMENTS & REGIONAL WINE TRADE BODIES

For more than 35 years now, the company has established close connections with the University of Oenology in Bordeaux. In fact it was through the science-led partnership between Dourthe and University researchers that Dourthe N°1 wine came to fruition. These close-knit ties are still in place today, allowing the brand to benefit from the very latest oenological findings, vintage after vintage.

#### 📍 BORDEAUX

Kressmann and Dourthe are both companies that have committed to industry standard ISO 26000 for social responsibility specifically for the Bordeaux wine sector: «Bordeaux Cultivons Demain». The commitment, for which we were awarded certification during 2023, is testament to the group's active role within the Bordeaux wine trade body.

Leaders of the Houses are also active members of the offices and committees taking part in the pilot scheme.



#### 📍 CHAMPAGNE

Relations with the CIVC, the regional trade body in Champagne, are also underpinned by continual improvements in our working relationships.

Skilled colleagues sit on various technical committees addressing subjects such as glass, (specifically relating to the move towards more

lightweight bottles), protecting the Champagne appellation and retaining plant specimens for research into developing more disease-resistant grape varieties.

### B. DRIVE INNOVATION

This year, two million euros have been ploughed into the Vitirev venture fund managed by DEMETER, the European leader in energy and ecological transition.

The Thiénot family is one of the original investors to support this recently established fund, launched in 2022, now backed by other leading wine industry names.

At the core of this business incubator, environmental performance carries as much weight as financial performance.

Frédéric Bonnaffous, Director of Vignobles Dourthe, Bordeaux, sits on quarterly advisory committees, where the fate of various innovative projects is decided. This level of implication brings insight, understanding, and the opportunity to establish contact with tech start-ups.





# GLOSSARY & NOTES

<sup>1</sup> **Source (p9):** PCC (GIEC in France), Summary report on climate change 2021: the physical science basis, working group I (6 August 2022)

<sup>2</sup> **CO<sub>2</sub>e (p13):** Carbon Dioxide Equivalent, abbreviated also as CO<sub>2</sub>e and CO<sub>2</sub>-eq, is a metric unity of measurement created by the IPCC, used to compare the emissions from various greenhouse gases on the basis of their global warming potential (GWP), by converting amounts of other gases to the equivalent amount of carbon dioxide with the same global warming.

<sup>3</sup> **Scopes (p13):** Scope 1: are direct emissions ie. that a company owns or controls directly, for example burning fuel in a fleet of vehicles.  
Scope 2: indirect emissions, ie. caused indirectly and a consequence of production or other activities but occur from sources not owned or controlled by it. ie. energy required to heat the company.  
Scope 3: all emissions not covered in scopes 1 or 2, created by the company's value chain (upstream and downstream). ie. buying and disposing of products from suppliers.

<sup>4</sup> **Emission Factor (EF) (p14):** ratio between the amount of pollutant produced and amount of raw material processed or burnt.

<sup>5</sup> **Source (p16):** Proposed French law 'Loi n°1762' aims to strengthen objectives regarding the reuse of packaging and the general use of a glass deposit scheme (October 2023).

<sup>6</sup> **Source (p16):** idem.

<sup>7</sup> **Source (p19):** B. Chabanel, A. Florentin, E. Laville, A. Richard, «L'entreprise hyperlocale : réinventer les modèles économiques à partir des territoires», Pearson, 2023, p24.

<sup>8</sup> **Source (p20):** A. Abellan, « 75% des viticulteurs peinent à recruter », Vitisphère, juillet 2023, <https://www.vitisphere.com/actualite-99858-75-des-viticulteurs-peinent-a-recruter.html>

<sup>9</sup> **Source (p20):** M. Gauthier, «Faits et chiffres : La consommation de vin en France», Statista, décembre 2023, <https://fr.statista.com/themes/3063/la-consommation-de-vin-en-france/#topicOverview>.

<sup>10</sup> **Source (p22):** Etude d'impact Yuka, <https://yuka.io/impact/>

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