

## RIGAL'S GOAL IS TO PRODUCE HEALTHY AND RESPONSIBLE FOR CONSUMER-ACTORS. ITS FAMILY VINEYARDS TAKE THE LEAD ON GOING 'GREEN'.

**Sharing is caring.** The Rigal family has always been keen on preserving the environment by committing itself to a respectful approach to nature. **All the wines under Rigal brand will be certified organic within 3 years time. Rigal imposes on its work of sustainable and innovative winemaker by helping its family vineyards go 'green' (e.g. acquisition of HVE and AB certifications).**

The profession of a winemaker will not be possible without a careful selection of grapes. For Julien Touboul, the general manager & oenologist of la maison Rigal, this notion goes even further: *"Our wine supplier partners are beyond it and are the very history of our entity"*. Out partnership starts in the vineyard and finishes in the glass of wine.

For its two historic family vineyards, Joyaux family from Château St Didier-Parnac and Beauvillain Monpezat family from Château Beauvillain Monpezat, the turning point was marked by receiving the HVE certification for their 2018 vintage. As for Château Saint Didier-Parnac, it is today in conversion to an organic farming with a goal to have a fully organic production in 2022.

### THE VOICE OF OUR FAMILY VINEYARDS



Joyaux family  
**CHÂTEAU SAINT DIDIER-PARNAC**  
 Cahors




**LES VIGNOBLES ST DIDIER PARNAC**

**Château Saint Didier-Parnac** is owed by Hervé Joyaux Fabre. The estate's history is rooted in the name of Cahors. Saint Didier, Bishop of Cahors in 654, has dedicated a lot to the revitalization of the Lot. The vineyard is located in a meander of the Lot River and comprised mostly of clay-siliceous soil.

*"Our decision to convert the production of Chateau St Didier to organic farming meets three objectives:*

- 1. Improve the quality of our grapes thanks to our vines which find balance by drawing micro organisms from the soil that are found with an organic culture.*
- 2. Meet the expectations of the consumer who wants to drink healthier.*
- 3. Protect our environment and that of our children."* Hervé Joyaux Fabre



Beauvillain family  
**CHÂTEAU BEAUVILLAIN MONPEZAT**  
 Cahors




**Château Beauvillain Monpezat** belongs to Benoit Beauvillain since 2010 - a stubborn and a forward-looking cadurcien, a true « vigneron indépendant ». He is a member of a Noble family of South-West France with a long history which dates back to XVIIIth century, the Laborde de Monpezat family. He is a nephew of Prince Henrik of Denmark and a grandson of one of the founders of AC Cahors in 1971. This 19-hectar vineyard produces "New generation" Cahors wines.

*"Starting from scratch in 2010, I have established a family and a winery with a clear goal - to be nature respectful. My partnership with Rigal allowed me to achieve this goal by receiving an HVE certification which payed all the environmental efforts undertaken on the Château Beauvillain Monpezat. My expertise and my winery are reflected in the wine itself: high quality, terroir approach and numerous environmental actions. My ambition is to pass sustainable, renewable, respectful and responsible actions on to our children. In other words, to have the viticulture of tomorrow."* Benoit Beauvillain

#### About Maison Rigal

Maison Rigal is the benchmark wine supplier of quality and exclusivity throughout the South West with its heartland being Cahors, and an ambition to become a grower.

Since 1755, Rigal has been inspired by the great diversity of vines and soil of southwest France. Our daily work revolves around both preserving this environment and adapting to its demands, from the growing of the grapes all the way to the end product – wine in the glass.

" Sharing is caring."

Contact Presse

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