

ORGANIC WINEMAKERS AND BREWERS

ORGANIC AND BIODYNAMIC WINES
ORGANIC BEERS



Organic winemakers and brewers

Specialising in sales of organically or biodynamically farmed wines and beers.



Biodynamic farming uses no synthetic products. It is a type of farming that goes beyond the principles of organic. Not only do biodynamics optimise agricultural techniques, they also involve rituals stemming from lunar cycles and applying natural preparations made from natural products (flowers, water, soil etc.).

ABOUT US

LOVERS OF THE FINER THINGS IN LIFE

The men and women at Les Vignerons Brasseurs Bio are dyed-in-the-wool lovers of fine fare. Combining expertise and tradition, they know what is good and like to share their taste for the finest products.

OUR AIMS

To promote people's skills and work by providing products that are not just flavourful but also made using wholesome techniques.

"Les Vignerons et Brasseurs Bio" only distribute organic or biodynamically farmed wines and spirits. With a heightened awareness of environmental issues, their mission is to support organically certified winegrowing and brewing. Together, their aim is to take part in the development of the food industry by helping consumers discover a better way of enjoying their food and drink.

"All our selected producers show respect for nature and craftsmanship during the production process. They have all chosen to produce organically or biodynamically and are mindful to stay in sync with our planet".

**PEOPLE
ARE AT
THE CORE
OF OUR
VALUES**

Behind the wines and beers that we market are men and women who have made a pledge to provide consumers with the finest products.

We select our partners with great care and our basic premise is that we meet all the winegrowers and brewers we work with personally. The aim is to be able to offer the finest regional products, with benchmark biodynamic growths, great French artisanal beer labels and bottles of organic wine meticulously selected by our teams.

ETHICS AND RESPONSIBLE DRINKING



MAKING A PLEDGE FOR THEM AND FOR YOU

Organic or organically farmed wines must be produced in compliance with all the rules defined in specifications for the Organic Farming endorsement in France. In comparison with conventional winegrowing or brewing, it involves a paradigm shift in the way farmers work, implying a different rapport with the land, for vineyards, crop fields and hop fields alike.

We feel that by supporting brewers and winegrowers who produce organically, we are taking an active role in changing an entire system and that is the fanciful idea that thrills all of us one.

“Les Vignerons et Brasseurs Bio aim to help producers develop their industry by promoting excellence and safeguarding the majestic quality of their craft”.

THE CHALLENGES

The connection between wine and beer stems not only from their origins and production techniques, but also from the new challenges facing their respective industries. Present-day winegrowers and brewers must successfully remain dynamic and benefit from the current boom in organic wines and beers, without exploiting others and undermining the quality of the products they sell.

We set great store by slowing down our production methods and excessive use of unhealthy products whilst showing respect for the natural rhythm of our land and the health of our consumers.

Together, we want to promote craftsmanship and human endeavours.



OUR WINES

ORGANIC AND BIODYNAMIC WINES



FAMILLE ORTOLA

VIGNERONS ET BRASSEURS



ORGANIC AND BIODYNAMIC WINE

MEET SUZANNE, HÉLÈNE, NELSON & GEORGES AND ENTER THEIR WORLD OF WINEGROWING AND BREWING.

Three successive generations have now brought change to ORTOLA estates. This is the reason why the entire range has been redesigned. Our wines are not only the product of our chateaux (Notre Dame du Quatourze, Château Tapie, Château de Lunes, Château YMYS) in Narbonne and one estate in Canet d'Aude – more importantly, they epitomise a family, our family. We put our hearts, souls and history into them and aim to offer you the enjoyment of wines that show respect for our values, nature and their terroir.

GEORGES ORTOLA: "A VINEYARD IS ALWAYS A WORK IN PROGRESS"

A FAMILY OF ENTHUSIASTS

To make good wine, you need good grapes... As the basis of wine, we think vines should grow in a living environment. To achieve this, we work with cover crops, to promote the development of bacteria, fungi, earthworms and every other kind of animal. Biodiversity is a prerequisite for the Earth to thrive.

Grapes and their thousands of natural components ferment naturally. We are now able to make wines with no added sulphites. We have been certified organic since 2008 and biodynamic since 2013, and constantly strive to work in harmony with our natural surroundings.



"The wines are fleshier and denser with soft tannins and more intense fruit expression".

Georges Ortola is not ready to hand over the reins just yet, but his two children are already preparing to take over one day. Hélène is tasked with administrative duties and winemaking, whilst Nelson handles technical aspects involving vineyard and soil management as well as winemaking.

Alongside his involvement in the estate, Nelson has decided to pursue his other passion - beer. A few years ago, Domaine Ortola started its own brewery - 'La Brasserie de Notre Dame'.

Nelson now offers a range of four artisanal and organic beers that you will find in this catalogue in the 'Artisanal beer' section. With them comes the promise of a bright future for the family estate.

THE CLASSICS



RED DOMAINE ORTOLA

Serving temperature: 15 - 17°C

Ageing potential: 2 - 4 years



AOP LANGUEDOC

VARIETAL RANGE

60% Syrah, 20% Grenache, 10% Carignan, 10% Mourvèdre.

WINEMAKING

The wines are made in compliance with biodynamic principles. Traditional maceration for 3 weeks, native yeast ferments at controlled temperatures. Some very gentle pumping over is used during the soaking phase. Gentle extraction preserves the integrity of the fruit.

MATURATION

In concrete tanks.

TASTING NOTES

Great balance for this ample, fruity wine on the nose revealing perfumes of garrigue, liquorice and dark fruits.

FOOD PAIRINGS

Ideal with leg of lamb or grilled meat.

Medal : Silver at the 2022 Concours Général Agricole in Paris.
Gold at the 2025 CGA Paris, vintage 2024

THE CLASSICS



ROSE DOMAINE ORTOLA

Serving temperature: 10 - 12°C

Ageing potential: 1 - 2 years



AOP LANGUEDOC



VARIETAL RANGE

80% Grenache noir, 20% Syrah.



WINEMAKING

Native yeast ferments at controlled temperatures. At the end of fermentation, the finest lees are stirred.



MATURATION

in concrete tanks.



TASTING NOTES

Energetic attack followed by a complex mid-palate which is crisp and fruity and driven by white peach and pink grapefruit, with a clean, refreshing finish.



FOOD PAIRINGS

Ideal with red mullet fillets, chicken Marengo or summer salads.

Medal: Silver at the 2025 Challenge Millésime Bio.

THE CLASSICS



WHITE DOMAINE ORTOLA

Serving temperature: 10 - 12°C

Ageing potential: 2 - 4 years

AOP LANGUEDOC

VARIETAL RANGE

50% Vermentino, 25% Grenache Blanc, 25% Roussanne.

WINEMAKING

Native yeast ferments at controlled temperatures. At the end of fermentation, the finest lees are stirred.

MATURATION

in concrete tanks.

TASTING NOTES

The nose is laden with white flowers and combines intensity and elegance. This spring-like finesse carries over to the palate which blends freshness and roundness.

FOOD PAIRINGS

Ideal as an aperitif or with fish and shellfish.

Medals : Silver at the 2022 Concours Général Agricole in Paris.
Bronze at the 2023 Concours Général Agricole in Paris.
Bronze at the 2024 Challenge Millésime bio.
Silver at the 2025 Challenge Millésime Bio.

NAUTICA



RED NAUTICA

DOMAINE ORTOLA

Serving temperature: 16 - 18 °C

Ageing potential: 3 - 5 years



AOP LANGUEDOC QUATOURZE



VARIETAL RANGE

50% Syrah, 20% Grenache, 15% Carignan, 15% Mourvèdre.



WINEMAKING

The wines are made without sulphites using native yeast. Gentle pumping over throughout the fermentation process extracts soft tannins.



MATURATION

Maturing in barrels of one and two wines for 9 to 12 months.



TASTING NOTES

This wine displays a beautifully dense, alluring garnet hue. The nose is expressive and fuses red fruit and spice notes. The attack is supple and silky and develops beautifully on the palate. A harmonious wine combining finesse, elegance and a finish driven by vanilla notes.



FOOD PAIRINGS

Ideal with honey-roasted duck or beef carpaccio.

Medal : Gold at the 2024 Challenge Millésime bio.



NAUTICA

ROSE NAUTICA

DOMAINE ORTOLA

Serving temperature: 10 - 12°C

Ageing potential: 1 - 2 years



AOP LANGUEDOC



VARIETAL RANGE

60% Grenache noir, 40% Syrah.



WINEMAKING

The wines are made without sulphites at controlled temperatures.



MATURATION

In concrete tanks.

TASTING NOTES

Its clean colour points to outstanding sunshine. The nose confirms this impression with its aromas of red fruits and white flowers. The palate is powerful, rounded and irresistible, showing great presence.



FOOD PAIRINGS

Ideal for melon with Porto, grilled chicken kebabs, or Mediterranean antipastis.



NAUTICA



WHITE NAUTICA

DOMAINE ORTOLA

Serving temperature: 10 - 12°C

Ageing potential: 2 - 4 years



AOP LANGUEDOC



VARIETAL RANGE

70% Vermentino, 20% Grenache Blanc, 10% Viognier.



WINEMAKING

The wines are made without sulphites and matured on fine lees.



MATURATION

In concrete tanks.

TASTING NOTES

This wine displays a beautiful clear, shimmering pale yellow hue.



Beautiful aromatic spectrum of white-fleshed fruits, bush peaches and apricots.

The palate is ample and fresh and offers up great balance driven by fat with subtle oakiness. A toast note of hazelnut drives the finish.



FOOD PAIRINGS

Ideal with cod in a white butter sauce, asparagus flan or oysters.

Medal: Gold at the 2022 Challenge Millésime Bio.

AU RYTHME DES LUNES



AU RYTHME DES LUNES - RED

DOMAINE ORTOLA SULPHITE-FREE

Serving temperature: 14 - 16°C

Ageing potential: 3 - 5 years



AOP LANGUEDOC



VARIETAL RANGE

50% Syrah, 30% Grenache, 20% Carignan.

WINEMAKING

The wines are made with no sulphites in compliance with biodynamic principles. Traditional maceration for 3 weeks, the native yeast ferments at controlled temperatures. Some very gentle pumping over is used during the soaking phase. Gentle extraction to preserve the integrity of the fruit.



MATURATION

In concrete tanks.

TASTING NOTES

Expressive, appealing nose driven by blackberry coulis and raspberry, incense and spice (cloves, bay) with a trace of garrigue (thyme, cistus). The palate is rounded and beautifully mouth-filling with dense, velvety weight which generously coats the entire palate.



FOOD PAIRINGS

Ideal as an aperitif with cold meats, a cheese platter or chickpea falafels.

CHARDONNAY

LE GUIDE
HACHETTE
DES VINS
2024



vin très réussi



CHARDONNAY

DOMAINE ORTOLA

Serving temperature: 10 - 12°C

Ageing potential: 1 - 3 years



VIN DE PAYS D'OC



VARIETAL RANGE

100% Chardonnay.



WINEMAKING

The vinification is carried out with indigenous yeasts and no added sulphites. The aging is carried out with a delicate mixing of the fine lees.



MATURATION

In concrete tanks.



TASTING NOTES

Fruity and fresh nose. A lively acidity accompanies delicate notes of white fruits. The wine perfectly combines freshness, finesse and liveliness.



FOOD PAIRINGS

It will go perfectly with seafood, fish and dessert.

Medal: Silver at the 2023 Challenge Millésime Bio.



ODE À LA MAIN



ODE À LA MAIN - RED

DOMAINE ORTOLA

Serving temperature: 15 - 17°C

Ageing potential: 4 - 6 years



AOP LANGUEDOC QUATOURZE



VARIETAL RANGE

50% Syrah, 25% Carignan, 20% Mourvèdre, 5% Grenache.



WINEMAKING

Native yeast, no SO2 added before the end of malolactic fermentation, in concrete tanks.



MATURATION

Aged in casks made by the finest French coopers for 12 months.



TASTING NOTES

Voluptuous red fruits with a succulent touch of pepper. Persistent freshness on the palate.



FOOD PAIRINGS

This wine makes the perfect match for red meats or a lovely open-fire grill, couscous, lamb tagine with apricots and a platter of Languedoc cheeses.

**Medal: Silver at the 2023 Challenge Millésime Bio,
TOP 100 des vins du Languedoc.**



ODE À LA MAIN

ODE A LA MAIN - WHITE

DOMAINE ORTOLA

Serving temperature: 14 - 16°C

Ageing potential: 1 - 5 years



AOP LANGUEDOC



VARIETAL RANGE

85% Vermentino, 15% Viognier.



WINEMAKING

Native yeast, no SO2 added before the end of alcoholic fermentation, in new barrels.



MATURATION

In concrete tanks.



TASTING NOTES

Ample and delicate, minerally and persistent on the palate. Delicious.



FOOD PAIRINGS

Ideal for spicy cod fishcakes, scallops and a lovely salmon ceviche.



Our artisanal beers

ORGANICALLY FARMED



NELSON HAS BECOME A CREATOR OF FLAVOURS

What started off as an opportunity to discover brewing techniques with a friend led Nelson Ortola to develop his own recipes. Already a fan of beer, its culture and flavours, he decided to create 'La Brasserie de Notre Dame' as a family venture.

It is all about the pleasure of creating and conceptualising a beer by blending harmonies and aromas.



Their experience with wine allowed the family to develop perfect proficiency in fermentation techniques. The brewery now produces four unique recipes stemming from the brewer's imagination and crafted from a selection of carefully chosen ingredients.



LA BRASSERIE DE NOTRE*DAME



SUNNY PALE ALE

ENGLISH PALE ALE

Organic Lager 5.5 %

Available in 33cl and 75cl bottles.

Serving temperature : 3°C / Ageing potential 2 years.



TECHNICAL CHARACTERISTICS



EBC (color) → 10

IBU (bitterness) → 30

INGREDIENTS



Malt → Pilsen, pale, biscuit.

Hops → Nugget, williamette, cascade.

BREWING



Mixing in multipalier, pale type yeast, fermentation in pressure tank and storage of CO2 from fermentation for bottling.

AROMATIC PROFILE



This beer offers a beautiful bright yellow color, a fresh nose, a fruity and light mouth, with a delicate bitterness.

FOOD PAIRINGS



Makes the ideal match for fish, mild cheeses and salads.

LA BRASSERIE DE NOTRE*DAME



LA BLANCHE

WHEAT BEER

Organic white beer 4,5%

Available in 33cl and 75cl bottles.

Serving temperature 3°C / Ageing potential 2 years.



TECHNICAL CHARACTERISTICS



EBC (color) —————> 9

IBU (bitterness) —————> 30

INGREDIENTS



Malt —————> Wheat malt, pilsen, rye.

Hops —————> Nugget, amarillo, sweet orange and lemon zest, coriander seeds.

BREWING



Mixing in multipalier, wheat beer type yeasts, fermentation in pressure tank and preservation of CO2 from fermentation for bottling.

AROMATIC PROFILE



This beer offers a beautiful straw yellow color, a sparkling nose, a refreshing and slightly spicy mouth.

FOOD PAIRINGS



Makes a wonderful partner for a platter of oysters or white meats.

LA BRASSERIE DE NOTRE*DAME



L'IMPROBABLE

AMBER ALE

Organic Scotch Amber Ale 5 %

Available in 33cl and 75cl bottles.

Serving temperature 6°C / Ageing potential 2 years.

TECHNICAL CHARACTERISTICS



EBC (color) —————→ 20

IBU (bitterness) —————→ 40

INGREDIENTS



Malt —————→ Pale, biscuit, malts cara, roasted malts, raw grains.

Hops —————→ Nugget, fuggle, chinook.

BREWING



Mixing in multipalier, pale type yeast, fermentation in pressure tank and storage of CO2 from fermentation for bottling.

AROMATIC PROFILE



This beer offers a beautiful copper coat, a dry nose and mouth with toasted and roasted accents, a slight bitterness and a generous mousse.

FOOD PAIRINGS



The perfect match for cooked Provençal vegetables or a platter of blue veined-cheeses.

LA BRASSERIE DE NOTRE*DAME



ALICE

NEIPA

Organic beer NEIPA New England IPA 6,5 %

Available in 33cl bottles.

Serving temperature 7°C / Ageing potential 2 years.

TECHNICAL CHARACTERISTICS



EBC (color) —————→ 15

IBU (bitterness) —————→ 15

INGREDIENTS



Malt —————→ Pale, wheat, caramel, oatmeal.

Hops —————→ Nugget, WAI-iti, mosaic.

BREWING



Mixing in multipalier, yeast type neipa and pale ale in co-fermentation, fermentation in pressure tank, raw hopping and conservation of CO2 from fermentation for bottling.

AROMATIC PROFILE



This beer offers a beautiful orange color, an aromatic tropical fruit, a rather dry finish with a nice drinkability.

FOOD PAIRINGS



Serve with a nice summer salad or ceviche.



OPPIDUM

BRASSERIE ARTISANALE

A CRAFT BREWERY FROM A FAMILY PROJECT

The Oppidum brewery was born thanks to Yann and Lydie MASSON who decided to launch it in the brewing world. For this, 2 years of work took place to renovate a magnificent building of wine village and give birth to this idyllic place.

The brewery offers a wide range of craft, local and organic beers. You can find a production space, a restaurant, a seminar room and a shop to offer local quality products.





OPPIDUM

BRASSERIE ARTISANALE



BLANCHE HEFEWEIZEN

Organic Blanche Hefeweizen beer 4,5%
Available in 33cl and 75cl bottle.
Service around 3°C / Keeps for 2 years.

TECHNICAL CHARACTERISTICS



EBC (color) → 7

IBU (bitterness) → 18



INGREDIENTS

Pale → Pale, wheat

Hops → Magnat, Hersbrucker, Magnum, Perle

AROMATIC PROFILE



VISUAL

Golden color, strong effervescence, cloudy body



NOSE

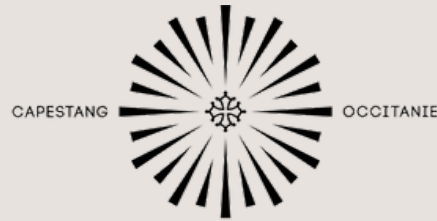
Banana, cloves, orange zest



MOUTH

Creaminess, cloves, citrus fruits

Medal :



OPPIDUM

BRASSERIE ARTISANALE



BLONDE LAGER

Organic Blonde Lager Beer 4.5%
Available in 33cl and 75cl bottles.
Service around 3°C / Keeps for 2 years.



TECHNICAL CHARACTERISTICS



EBC (color) → 7

IBU (bitterness) → 10

Low Fermentation

INGREDIENTS



Malt → Pilsen, Vienna, Munich, Oat flakes.

Houblons → Magnat, Strisslespalt, Perle.



AROMATIC PROFILE

VISUAL

Golden color, fine mousse



NOSE

Malt, toast, honey



MOUTH

Finesse, good effervescence, lightness

Medal :



OPPIDUM

BRASSERIE ARTISANALE



IPA

Organic American IPA Beer 6.5%

Available in 33cl and 75cl bottles.

Service around 7°C / Keeps for 2 years.

TECHNICAL CHARACTERISTICS



EBC (Color) → 25

IBU (bitterness) → 55

INGREDIENTS



Malt → Pale Malt, Wheat, Oat Flakes, Crystal.

Hops → Citra, Mosaic, Idaho 7, Centennial.

AROMATIC PROFILE



VISUAL

Copper color, thick foam, cloudy body



NOSE

Fruits, exotic, citrus, resin



MOUTH

Roundness, fruit, fine bubbles, medium bitterness

Medals :



OPPIDUM

BRASSERIE ARTISANALE



AMBER SCOTTISH ALE

Organic Scottish ale amber beer 5%
Available in 33cl and 75cl bottles.
Service around 6°C / Keeps for 2 years.

Technical characteristics



EBC (color) → 32
IBU (Bitterness) → 20

INGREDIENTS



Malt → Pale Malt, Biscuit, Ruby, Barley Flakes, Crystal, Whiskey, Chocolate
Hops → Magnum, Fugues



AROMATIC PROFILE

VISUAL

Amber color, red reflections, creamy, clear mousse



NOSE

Gourmet biscuit, honey, smoked, caramel



MOUTH

Caramel, cake, roundness, slightly smoked

Medal : Bronze Challenge Millésime bio 2024.



OPPIDUM

BRASSERIE ARTISANALE

PALE ALE

Organic American pale ale beer 5.5%
Available in 33cl and 75cl bottles.
Service around 7°C / Keeps for 2 years.

TECHNICAL CHARACTERISTICS



EBC (color) → 8

IBU (bitterness) → 30

INGREDIENTS



Malt → Pilsen malt, wheat flakes

Hops → Cascade, Centennial,
Eukanot

AROMATIC PROFILE



VISUAL

Golden color, thick foam, cloudy body



NOSE

Tropical fruits, citrus, malt



MOUTH

Roundness, fruit, fine bubbles, slight bitterness





OPPIDUM

BRASSERIE ARTISANALE



GRAPE ALE

Organic Grape Ale Beer 6%

Available in 33cl bottle.

Service around 6°C / Keeps for 2 years.

TECHNICAL CHARACTERISTICS



EBC (color) → -

IBU (bitterness) → 10

INGREDIENTS



Malt → Pilsner, Vienna, Crystal

Hops → Fuggles, Strisslespalt

Others : Marc of Syrah

AROMATIC PROFILE



VISUAL

Pink color, fine mousse



NOSE

Red fruits, grapes, malt



MOUTH

Fruits, fine bubbles, slight acetic touch

Medal : Silver Challenge Millésime bio 2024.





OPPIDUM

BRASSERIE ARTISANALE



SAISON

Seasonal beer with organic vine peach 4.6%

Available in 33cl bottle.

Service around 6°C / Keeps for 2 years.

TECHNICAL CHARACTERISTICS



EBC (color) → 14

IBU (bitterness) → 25

INGREDIENTS



Malt → Pilsner

Hops → Perle, strisslespalt, nuggets

Others: Vine peach

AROMATIC PROFILE



VISUAL

Orange-blond color, fine mousse



NOSE

Stone fruits, peach, malt



MOUTH

Fruits, fine bubbles, medium bitterness



OPPIDUM

BRASSERIE ARTISANALE



BERLINER WEISSE

Berliner Weisse beer with strawberry, raspberry and rhubarb Organic 5.6%

Available in 33cl bottle.

Service around 6°C / Keeps for 2 years.

TECHNICAL CHARACTERISTICS



EBC (color) —————→ -

IBU (bitterness) —————→ 5

INGREDIENTS



Malt —————→ Pilsner , Wheat, Wheat

Flakes

Hops —————→ Centennial

Others: Raspberry, Rhubarb, Strawberry

AROMATIC PROFILE



VISUAL

Pink color, fleeting foam



NOSE

Red fruits, herbaceous, citrus



MOUTH

Frank and tangy attack, fruits (raspberry & rhubarb), beautiful effervescence



OPPIDUM

BRASSERIE ARTISANALE



STOUT

Organic Winter Stout Beer 6%

Available in 33cl bottle.

Service around 8°C / Keeps for 2 years.

TECHNICAL CHARACTERISTICS



EBC (color) —————→ 60

IBU (bitterness) —————→ 20

INGREDIENTS



Malt —————→ Pale , Biscuit, oat flakes,
chocolate, pearl

Hops —————→ Cara Munich, Magnum

Others: Cinnamon, salt, cloves, star anise,
cardamom, cane sugar

AROMATIC PROFILE



VISUAL

Black color, thick foam



NOSE

Gingerbread, Anise, Licorice, Clove, Cinnamon



MOUTH

Roundness, Coffee, Spices



OPPIDUM

BRASSERIE ARTISANALE



OATMEAL STOUT

Organic Oatmeal Stout Beer 6%

Available in 33cl bottle.

Service around 8°C / Keeps for 2 years.

TECHNICAL CHARACTERISTICS



EBC (color) —————→ 70

IBU (bitterness) —————→ 20

INGREDIENTS



Malt —————→ Pale , oatmeal, biscuit,
chocolate, Vienna, caramunich

Hops —————→ crystal, smoked Centennial

Others: Maltodextrin

AROMATIC PROFILE

VISUAL



Deep black color, thick brown foam, fatty substance.

NOSE



Nose of coffee cream, chocolate, toast, hazelnut.

MOUTH



Roundness and smoothness, fine bubbles, coffee, chocolate, caramel



OPPIDUM

BRASSERIE ARTISANALE



JAVANESE

Organic sour white beer 4%

Available in 33cl bottle.

Service around 6°C / Keeps for 2 years.

TECHNICAL CHARACTERISTICS



EBC (color) —————→ 14

IBU (bitterness) —————→ 4

INGREDIENTS



Malt —————→ Pilsen , Wheat

Hops —————→ Centennial

Others: Pineapple, Mango, Passionfruit, Chili peppers

AROMATIC PROFILE



VISUAL

Pale yellow color, fine foam



NOSE

Fruity, pineapple, passion fruit, chili pepper



MOUTH

Tangy, tropical fruits, spicy