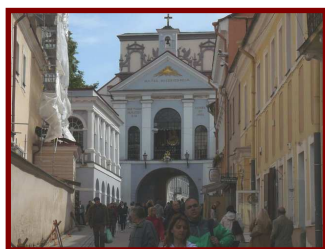


The Grand Conseil Newsletter

June 2009

A NEW COMMANDERIE FOR THE GRAND CONSEIL IN THE BALTIC STATES: **VILNIUS**

After Riga in Latvia last year, the Grand Conseil recently established a new Commanderie in the Baltic States. On June 4th and 5th 2009, a delegation of seven travelled to Lithuania to attend the official launch of the 73rd Commanderie de Bordeaux, in Vilnius. This inauguration had been one of the Grand Conseil's projects for many years.



On Friday June 5th, our programme included a visit of the city of Vilnius, European Capital of Culture 2009 and a tasting of Bordeaux wines held at the Moulin Belveder, followed by a reception hosted by the French Ambassador in Lithuania, Mr François Laumonier, a native of the Bordeaux region, who reserved a very warm welcome for us. That evening, Mr Petras Simeliunas received the delegation at his home for a dinner party, prior to his induction as Maître of the Commanderie in Vilnius the next day.

On Saturday, members of the delegation visited Trakai, which was once the capital of Lithuania in medieval times. This small town, located in the midst of approximately two hundred lakes, features a magnificent castle with numerous red-brick towers.



In the evening, back in Vilnius, the Chapter for the inauguration of the Commanderie was held at the City Hall. Six people were inducted by the Grand Maître, Mr Michel-Pierre Massonie, including several eminent Lithuanian personalities: Mr Usakas, Lithuanian Foreign Affairs Minister, Mr François Laumonier, French Ambassador in Lithuania and Mr Navickas, Mayor of Vilnius.



The Grand Maître then proceeded with the induction of the new Maître of the Commanderie de Bordeaux in Vilnius: Mr Petras Simeliunas, Director of the Ministry of Foreign Affairs in the Lithuanian Republic. A wine connoisseur and already member of a wine club in Vilnius, Petras was naturally the ideal person to become founding Maître of this new Embassy for Bordeaux wines.

After the induction ceremony, participants were invited by the Lithuanian government to attend a sumptuous Gala evening reception. Members of the delegation returned to Bordeaux the next day.

Hubert Burnereau*, venerable member of the Conseil Privé of the Grand Conseil du Vin de Bordeaux, also responsible for its wine collection, kindly agreed to share his knowledge about distillation with us, by writing the following article.

THE GRAPE'S SECOND LIFE

When fermentations are completed and pressing is finished, there are residues of grape pomace and lees.



Over-extraction of grape pomace and excessive filtration of lees, which lead to producing wines of mediocre quality, can now be avoided thanks to the moderation of winemaking methods. This system was established in 1907.

The current procedure of production methods, with its obligation of providing by-products for distillation, ensures an administrative and physical traceability of the processing of winemaking by-products.

The ban on over-extracting grape pomace and lees, with the limit of 10% minimum alcohol content, is recognised as a winemaking method.

Alcohol, as well as calcium tartrate, grape seeds, colouring, grape pulp and tannins are all extracted from grape pomace and lees.

VARIOUS TYPES OF ALCOHOL:

Alcohol extracted from grape pomace:

It is intended for producing biofuel. Of course vines will never be grown solely to yield grapes for making biofuel, but the end pollutant product that results from processing grape pomace is ethanol. Once dehydrated, this ethanol can be mixed into petrol or even used pure.

Alcohol extracted from lees:

When lees have settled or been separated using centrifugal force, the wine produced is then transformed into alcohol via a distillation column. Once this wine distillate has been aged in barrels or wooden tuns, it takes the appellation of "Brandy".



* Hubert Burnereau : Président de la Cave des Vignerons de Saint-Pey Génissac, Président de la Distillerie de Coutras (UCVA), Président de l'Union Française des Alcools et Brandy (UFAB), Président de Raisinor France et Président de la Fédération Nationale des Distilleries Coopératives.

Other types of alcohol:

Alcohol for fortifying naturally sweet wines: this alcohol must be rectified to an extremely neutral state by being heated to a temperature in excess of 96°C. This type of alcohol is not aged in wood.

CALCIUM TARTRATE:

From grape pomace and lees, the production of calcium tartrate is carried out at high temperature with the solubilisation of potassium acid tartrate in water at 70°C, with an addition of calcium carbonate. Crystals of calcium tartrate form and precipitate; eventually they are dehydrated. This tartrate is then transformed into tartaric acid, a natural acid. Traditionally, tartaric acid has always been considered as an ingredient for adding a tangy flavour to foods. In some countries, it is used to acidify wine. In the pharmaceutical sector, this acid is utilised as an excipient and is highly valued for manufacturing powders and effervescent tablets. In the food industry, it serves as an ingredient for making sweets, jams, fruit nectars and also for fizzy drinks and bakery products. In the construction industry, it is most useful for its capacity to delay the setting of cement and plaster. In electrotyping, it is used for polishing and cleaning metals, and it also plays a role in photography and in mirror manufacture.



GRAPE SEEDS:

Grape seeds are used for producing oil for consumption. In the pharmaceutical industry, the Polyphenols grape seeds contain are used for making cosmetics and food supplements. Tannins are extracted and used in winemaking.

COLOURING:

Anthocyanines are a group of phenolic compounds; they are mainly concentrated in red grape skins. As food colouring, codified E 163, it can be found in drinks, milk-based desserts, confectionery and cordials.

GRAPE PULP:

Dried grape pulp is used for making food for animals (rabbits) and for producing organic fertiliser.

The role played by wine distilleries is essential for protecting the environment. All waste products generated by winemaking are processed at distilleries, which deal with the task of reducing pollution. Besides recycling numerous side-products, all responsibility for pollution caused by winemaking by-products is handled in distilleries. They possess high-tech equipment and are completely in line with sustainable development aims. Their effluents are processed by evaporation or methanization. This process of decomposition of organic matter by microbial flora begins in anaerobic conditions (airless). Organic waste decomposes producing biogas (CH₄ methane). This gas is burned in boilers and can provide as much as 50% of the

energy required for distillation. A very small amount of slurry is produced; well decomposed and odourless, it is incorporated into organic fertiliser and turned back into the soil as manure. Grape pulp is burned in boilers to produce water vapour and used in the process for dehydrating grape seeds. In this way, considerable economies in the use of fossil energy are made.

At present research is being carried out on projects concerning renewable energy, generated by the gasification of grape pomace to produce electricity. Installations of this type should begin production soon.

A second life is given to grapes after winemaking. Thanks to distilleries, winemaking by-products are completely recycled and the environment is therefore protected.

