

## Pageant Wines

Pageant Wines is an organic and biodynamic wine specialist based in East Anglia. It will be holding a tasting at the launch of the Biodynamic Food Fortnight on Saturday 6th October at Borough Market, London.

Biodynamic agriculture was pioneered by Rudolph Steiner and has recently been referred to as "premium organic".

The biodynamic vineyard aims to

bring the vines and the natural environment into harmony by enhancing the natural elements in the soil and reducing stress levels in the vines. Soil and vine health is maximised by using unique natural and herbal soil and vine treatments whilst taking account of the subtle influences of the moon and stars to increase vitality.

Biodynamic viticulture has been proven to be the best way to bring out the distinctive qualities of the region and terrain as well as producing healthy, premium grapes which reflect in the full, grapey taste of the wine.

The best way to appreciate biodynamic wines is to taste them, so come along to the Biodynamic Food Fortnight launch or any of the other events that Pageant Wines are appearing at. Pageant Wines also hold fascinating private tastings for wine clubs to compare biodynamic wines with non-biodynamic wines. A new addition to the Pageant Wines collection is the fruit wines from Broughton Pastures in Buckinghamshire, including Elderberry, Elderflower, Blackberry, Blackcurrant, Ginger and Mead. These are all made from the finest GMO-free organic ingredients, which reflect the flavour of the fruit perfectly.

Pageant wines always indicate which wine are suitable for vegetarians and vegans and put together pre-selected mixed cases. This is a great Christmas gift for family or friends regardless of whether you indulge or not.

\* [www.pageantwines.com](http://www.pageantwines.com) \* 01728 622018

For further information about biodynamic agriculture, take a look at [www.biodynamic.org.uk](http://www.biodynamic.org.uk)

