



WILSOMM

Wine specialist

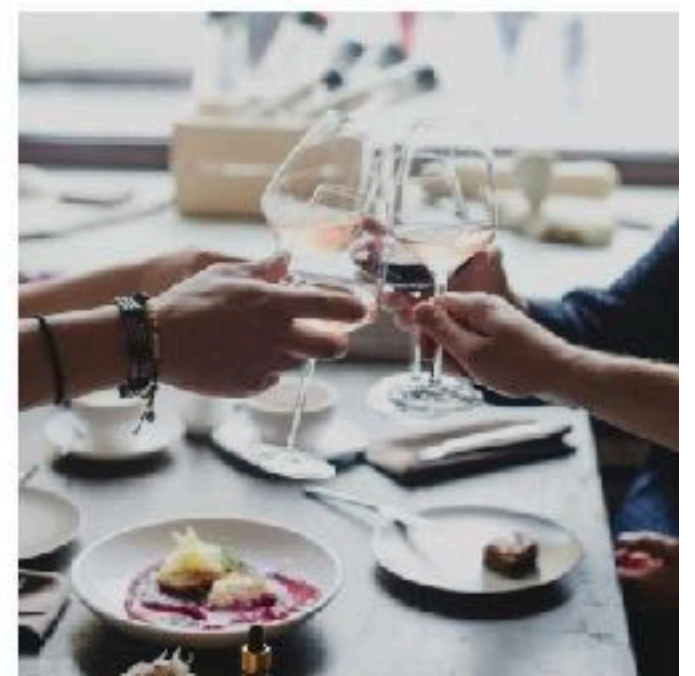
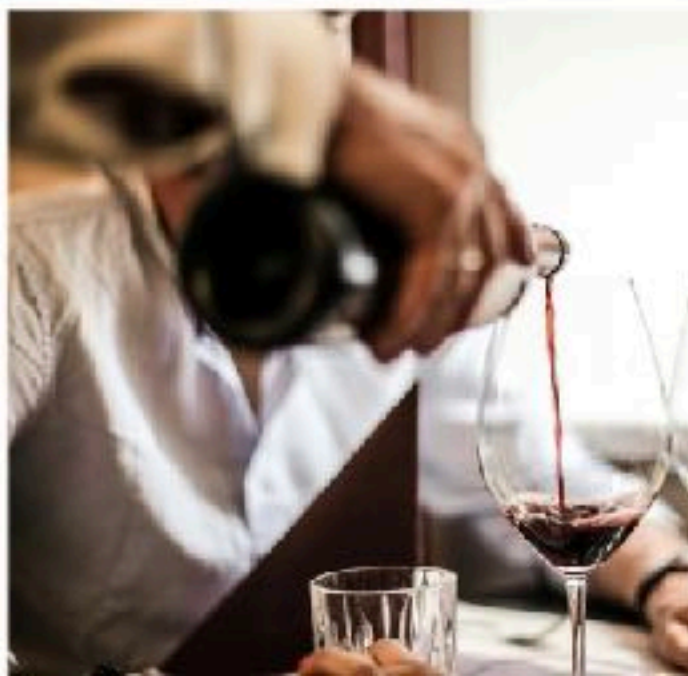
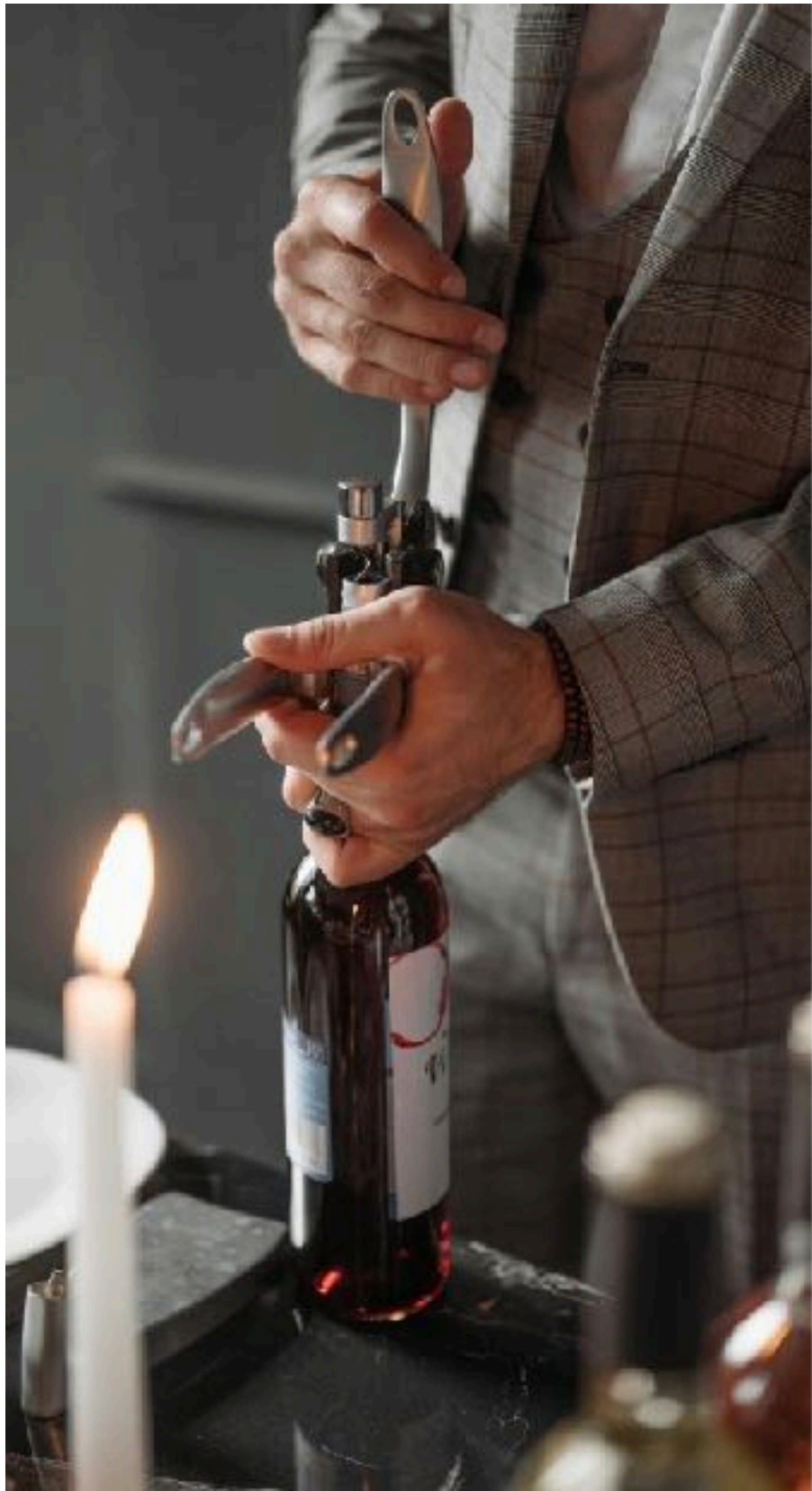
SOLELY ORGANIC AND
BIODYNAMIC WINES

OUR ROOTS



We are proud to be the first and only wine supplier in the UK to work solely with organic and biodynamic producers, pushing to improve sustainability across the whole sector. Our founder Daniel Wilson is a successful sommelier working in the industry for 20 years starting out in pubs, bars and 3/4 star hotel restaurants before becoming head sommelier for many superstar celebrity chefs and Michelin star restaurants.

(Daniel Wilson)



WHY WILSOMM WINE SPECIALIST?

OUR SUSTAINABILITY PROMISE

We only work with certified organic and biodynamic producers so our clients know our wines fit their sustainability goals. Whether you have sustainability initiatives or you just want to support sustainability in the hospitality industry, we are here to help.

OUR EXPERTISE

Coming from a sommelier background we offer more than just sustainable wines. Take advantage of having your own head sommelier to set out and oversee your bespoke wine programme, including creating the wine list, managing wine stock, training staff on wine knowledge, and ensuring guests receive the best possible wine experience to maximise growth and profits.

ORGANIC

Organic wine is made from grapes grown without the use of synthetic chemicals, such as pesticides, herbicides, or fertilisers. Instead, organic vineyards rely on natural methods like crop rotation, composting, and beneficial insects to maintain soil health and control pests. The wine itself is produced without additives or preservatives, often with minimal intervention, which can result in a more natural expression of the grape variety and terroir (the unique characteristics imparted by the land).

Key aspects of organic wine:

- No synthetic chemicals: Organic farming bans the use of synthetic pesticides and fertilisers, which can harm ecosystems and pollute water sources.
- Natural viticulture: Organic farmers focus on biodiversity and sustainable practices, creating a healthier environment for both the vines and surrounding wildlife.
- Minimal additives: In organic winemaking, the use of additives and preservatives (such as sulphur dioxide) is limited or avoided, making the wine less processed.

How Organic Wine Contributes to Sustainability:

1. Environmental Benefits:

- Biodiversity: Organic farming promotes biodiversity in vineyards by minimising monoculture (growing just one crop) and encouraging a variety of plants, insects, and wildlife. This helps create a more resilient ecosystem.
- Soil Preservation: Organic farming avoids harsh chemicals that can degrade the soil, leading to better long-term soil health. Practices like cover cropping and composting restore nutrients naturally and help prevent soil erosion.
- Water Conservation: By promoting healthy soil and reducing the need for chemical fertilizers, organic farms are often better at retaining water, reducing the risk of soil dehydration, and improving water efficiency.
- Carbon Footprint: Organic vineyards tend to use fewer energy-intensive inputs, and organic practices often result in lower carbon footprints over time compared to conventional methods.

2. Healthier Products:

- Organic wines are generally made with fewer additives. This is especially important for wine, as some commercial wines may contain preservatives, added sugar, or sulfites that could affect health or taste. Organic wines are typically free from these synthetic additives.
- Because no synthetic chemicals are used in growing the grapes, organic wines are also less likely to carry pesticide residues, which is better for both the environment and human health.

3. Support for Local Communities:

- Many organic wine producers focus on local, small-scale production. This can help support local economies and maintain family-owned farms and sustainable livelihoods, reducing the environmental and social costs of large-scale industrial farming.

4. Long-Term Sustainability:

- Organic farming practices are designed to be sustainable in the long run, maintaining healthy ecosystems and reducing the dependency on chemical inputs. This helps preserve the land for future generations and reduces negative environmental impacts like water contamination and soil depletion.

In summary, organic wine not only avoids harmful chemicals but also fosters a more balanced relationship with nature. It supports environmental sustainability by maintaining biodiversity, conserving resources, and promoting better soil health, while also offering a healthier and more natural product to consumers.

BIODYNAMIC

Biodynamic wine is a step further than organic wine in terms of sustainability and holistic farming practices. While biodynamic farming shares many similarities with organic methods—such as avoiding synthetic chemicals and focusing on soil health—it goes beyond this by incorporating **spiritual and cosmic rhythms** into the farming process.

Key aspects of biodynamic wine:

- **Cosmic Rhythms:** Biodynamic farmers use the lunar calendar and astrological cycles to guide planting, harvesting, and winemaking. The belief is that the position of the moon and planets influences plant growth and the quality of the crops.
- **Biodynamic Preparations:** Special herbal and mineral-based preparations are used to enhance soil health, control pests, and stimulate plant growth. These preparations often involve things like composted cow manure or silica, which are considered to have energetic properties.
- **Self-Sustaining Ecosystem:** Biodynamic farms aim to be self-sustaining, with a strong emphasis on closed-loop systems—such as composting, creating wildlife habitats, and recycling water—minimising reliance on external inputs.
- **Animal Integration:** Many biodynamic farms include animals (such as cows, chickens, or sheep) as part of the ecosystem, helping with tasks like fertilisation, pest control, and even promoting biodiversity.

Why biodynamic wine is good for sustainability:

1. **Soil Health and Regeneration:** Biodynamic practices focus intensely on nurturing the soil, making it a living organism that can regenerate itself. By using natural composts and biodynamic preparations, the soil structure is improved, which supports long-term fertility and carbon sequestration.
2. **Closed-Loop Farming:** Because biodynamic farms work towards being self-sustaining, they tend to use fewer outside resources. For example, they may compost all the organic matter from the farm, reduce waste, and recycle nutrients, which lowers the carbon footprint of wine production.
3. **Biodiversity and Ecosystem Balance:** Biodynamic farms are designed to support a diverse range of plants, animals, and microorganisms. This fosters a balanced, resilient ecosystem that is less vulnerable to pests and diseases, reducing the need for chemical interventions.
4. **Water Conservation:** Biodynamic farms often implement water conservation techniques, such as efficient irrigation systems and water recycling, which help reduce their environmental impact, especially in regions where water is scarce.
5. **Reduced Carbon Footprint:** Through sustainable farming methods, minimal external inputs, and a focus on local production, biodynamic vineyards tend to have a lower carbon footprint than conventional farms, contributing to a more sustainable overall production process.
6. **Holistic Approach to Sustainability:** Biodynamic wine represents a holistic, integrative approach to farming. By respecting natural rhythms, promoting soil regeneration, and supporting biodiversity, biodynamic farming works to restore balance to the land rather than exploit it, ensuring that the vineyard remains productive and ecologically healthy for generations to come.

In summary, biodynamic wine production takes sustainability to a more spiritually and ecologically complex level. By working with nature's rhythms and embracing a holistic farming approach, it strives to create a more resilient, biodiverse, and self-sustaining agricultural system—making it a powerful choice for environmental sustainability.

HOW PURCHASING FROM WILSOMM WINES COULD BENEFIT YOUR ECO SCORE



Sustainable wines and beverages are gaining recognition for their positive impact on the environment and the hospitality industry. By focusing on organic, biodynamic, and locally sourced products, businesses can boost their eco-scores while meeting consumer demand for eco-friendly options.

1. Reduced Environmental Footprint

- **Organic Wines**: Made without synthetic chemicals, reducing soil and water pollution, and supporting healthier ecosystems.
- **Biodynamic Wines**: Aligns farming with natural cycles (like lunar phases) and reduces chemical inputs, fostering carbon sequestration and biodiversity.

2. Improved Waste Management

- Sustainable production methods use resources efficiently, reducing waste.
- Organic & biodynamic vineyards recycle organic matter, cutting landfill waste.
- Reducing waste (products, packaging, food scraps) boosts sustainability ratings for hospitality businesses.

3. Appealing to Eco-Conscious Consumers

- More consumers care about sustainability when choosing where to dine or drink.
- Offering eco-friendly wines signals your commitment to the planet, improving customer loyalty and attracting like-minded clientele.

4. Supporting Fair & Ethical Practices

- Many organic and biodynamic producers emphasize fair labor, biodiversity, and animal welfare.
- Purchasing these products helps promote ethical practices within the supply chain, aligning with socially responsible values.

5. Enhanced Reputation & Industry Leadership

- Offering eco-friendly options positions your business as a sustainability leader.
- Recognition, awards, and media attention can increase visibility and customer loyalty.
- Sustainable practices may also lead to long-term financial benefits, with consumers willing to pay more for eco-friendly products.

6. Compliance with Regulations

- Businesses already integrating sustainable practices are more likely to meet future regulations.
- This reduces the risk of penalties and can even offer tax incentives or subsidies.

7. Eco-Certifications & Eco-Labels

- Look for certifications like **Organic Certified**, **Fair Trade**, or **Demeter Biodynamic**.
- These eco-labels make it easy for customers to see your commitment to sustainability, improving your business's eco-score.

How It Improves Eco-Scores

- **Lower Carbon Footprint**: Reduced transport and packaging needs.
- **Less Chemical Use**: Organic and biodynamic farming minimizes synthetic chemicals.
- **Biodiversity Support**: Practices focus on ecosystem health.
- **Water Conservation**: Sustainable vineyards use water more efficiently.

The Big Picture

Purchasing local, organic, and biodynamic wines helps reduce CO2 emissions, supports local economies, lowers operational costs, and appeals to eco-conscious consumers. This boosts your sustainability profile and contributes to a more sustainable future for the entire food & beverage sector.

A Win-Win for Business & Planet

By integrating these practices, businesses improve their eco-scores while supporting a greener future for the industry. Are you already incorporating some of these sustainable practices, or are you considering them?

DID YOU KNOW?

Environmental Impact: Studies have shown that **organic and biodynamic farming methods can reduce carbon emissions** in vineyard practices by up to **20%** compared to conventional farming, as they eliminate synthetic chemical inputs and focus on building soil health through natural methods.

Organic Wine Market Growth: The organic wine market was valued at around **\$13 billion** in 2022, and is projected to grow at a compound annual growth rate (CAGR) of **10%** through 2030. This growth is closely tied to the increasing focus on sustainability in the hospitality and food industries.

Consumer Demand: According to a report from **Wine Intelligence** (2023), approximately **25% of wine drinkers** in key markets (such as the US and Europe) prefer wines made with organic or biodynamic practices due to their perceived environmental and health benefits.

Biodynamic Wine Market: Although still a smaller segment, biodynamic wine is growing at an annual rate of **7%**, driven by consumer interest in sustainable and spiritually-conscious agriculture practices.

Sustainability in Hospitality: In a survey of hospitality professionals (e.g., restaurants, wine bars), **40%** reported increasing demand for organic and biodynamic wines from environmentally-conscious consumers. **57%** of hotel and restaurant owners said sustainability in wine selection was now a critical part of their overall environmental policy.

Wine Consumption and Sustainability: A report from **Sustainable Wine Australia** (2022) found that **71% of global wine consumers** were either somewhat or very willing to pay a premium for sustainably produced wines (organic, biodynamic, or certified sustainable).



AND JOIN US IN
MAKING THE FUTURE
GREENER



WILSOMM

Wine specialist

ORGANIC & ENGLISH WINES BY PRICE

UNDER £12.00

PRODUCT	CERTIFICATION	REGION	COUNTRY	STYLE	ORDER CODE	BOTTLE	CASE
Embrujo Verdejo Organic Bodegas Verum	Organic	La Mancha	Spain	White	EC12VERD	8.13	48.75
Embrujo Tempranillo Organic Bodegas Verum	Organic	La Mancha	Spain	Red	EC12TEMP	8.13	48.75
Fiori di Campo Prosecco Spumante	Organic	Venezie	Italy	Sparkling	BT06FDCB	8.75	52.5
Domaine de l’Ancienne Cure Monbazillac Jour de Fruit	Organic	Pays D’Oc	France	Sweet	FRSW002H	10.00	60.00
Adobe Rose Reserva	Organic	Casablanca Valley	Chile	Rose	CHCV140	10.00	60.00
Adobe Sauvignon Blanc Reserva	Organic	Casablanca Valley	Chile	White	CHCV118	10.00	60.00
Adobe Cabernet Sauvignon Reserva	Organic	Repel Valley	Chile	Red	CHCV112	10.00	60.00
Adobe Viognier Reserva	Organic	Colchagua	Chile	White	CHCV134	10.00	60.00
Adobe Malbec Reserva	Organic	Repel Valley	Chile	Red	CHCV147	10.50	63.00
Adobe Carmenere Reserva	Organic	Colchagua	Chile	Red	CHCV113	10.50	63.00
Adobe Gewurtztraminer Reserva	Organic	Repel Valley	Chile	White	CHCV056	10.50	63.00
Adobe Merlot Reserva	Organic	Repel Valley	Chile	Red	CHCV120	10.50	63.00
Adobe Pinot Noir Reserva	Organic	Bio Bio	Chile	Red	CHCV132	10.75	64.50
Adobe Chardonnay Reserva	Organic	Casablanca Valley	Chile	White	CHCV119	10.75	64.50
Chant de la Terre Chardonnay	Organic	Languedoc-Roussillon	France	White	FM06DLBC	11.00	66.00
Chant de la Terre Pinot Noir	Organic	Languedoc-Roussillon	France	Red	FM06DLPC	11.25	67.50

£12.00 - £17.99

PRODUCT	CERTIFICATION	REGION	COUNTRY	STYLE	ORDER CODE	BOTTLE	CASE
Altano Douro Red	Organic	Douro	Portugal	Red	FE06ALRB	12.25	73.50
Lyme Bay Bacchus	British	Devon	England	White	LB06SDBC	13.75	82.50
Chapel Down Flint Dry	British	Kent	England	White	CD06CFWB	14.38	86.25
Sharpham Dart Valley Reserve	British	Devon	England	White	SH06DVRB	15.00	90.00
Chapel Down English Rose	British	Kent	England	Rose	CD06ROBB	15.00	90.00
Fitz Sparkiling Wine	British	Sussex	England	Sparkling	FZ06FTBC	15.63	93.75
Fitz Sparkiling Wine Rose	British	Sussex	England	Sparkling	FZ06FRRC	15.63	93.75
Chapel Down A Touch Of Sparkle Classic	British	Kent	England	Sparkling	CD06ATOS	16.25	97.50
Chapel Down A Touch Of Sparkle Rose	British	Kent	England	Sparkling	CD06ATOR	16.25	97.50
Folc English Rose	British	Kent	England	Rose	FL06FOLC	16.25	97.50
Lyme Bay Shoreline White	British	Devon	England	White	LB06SHWC	16.25	97.50
Camel Valley Bacchus	British	Cornwall	England	White	CWUK798	17.50	105.00
Sharpham Pinot Rose	British	Devon	England	Rose	SH06WBRB	17.50	105.00

£18.00 - £27.99

PRODUCT	CERTIFICATION	REGION	COUNTRY	STYLE	ORDER CODE	BOTTLE	CASE
Wild Idol Sparkling White	British		England	No & Low	DS06WIBR	18.75	112.50
Wild Idle Sparkling Rose	British		England	No & Low	DS06WIRC	18.75	112.50
Escorihuela Gascon	Organic	Mendoza	Argentina	White	FW06ORGN	18.75	112.50
Sharpham Little Bee Pinot Gris	British	Devon	England	White	SH12SPGB	20.00	120.00
Sandridge Barton Bacchus	British	Devon	England	White	SH06BACC	20.50	123.00
Sharpham Pinot Noir	British	Devon	England	Red	SH06PNPN	21.25	127.50
Lyme Bay Brut Reserve	British	Devon	England	Sparkling	LB06LBBB	22.50	135.00
Chapel Down Brut	British	Kent	England	Sparkling	MC06CDWB	25.00	150.00
Chapel Down Brut Sparkling Rose	British	Kent	England	Sparkling	CD06CDBB	27.50	165.00
Sharpham Classic Cuvee Rose	British	Devon	England	Sparkling	SH06SSPC	27.50	165.00
Lyme Bay Sparkling Rose	British	Devon	England	Sparkling	LB06SRBB	27.50	165.00
Polygon Seyval Sparkling	British	Devon	England	Sparkling	PG06SPAR	27.50	165.00

£28.00 +

PRODUCT	CERTIFICATION	REGION	COUNTRY	STYLE	ORDER CODE	BOTTLE	CASE
Knightor Sparkling	British	Cornwall	English	Sparkling	CWUK803	28.75	172.50
Sharpham Classic Cuvee	British	Devon	English	Sparkling	SH06SSBC	28.75	172.50
Camel Valley Vintage Brut	British	Cornwall	English	Sparkling	CWUK704	31.25	187.50
Nyetimber Classic Cuvee	British	West Sussex	English	Sparkling	NY06NCMC	31.25	187.50
Nyetimber Cuvée Cherie Demi Sec	British	West Sussex	English	Sparkling	NY06DEMI	32.50	195.00
Camel Valley Rose Brut Sparkling	British	Cornwall	English	Sparkling	CWUK860	32.50	195.00
Louis Pommery England Brut	British	Hampshire	English	Sparkling	VP06LPEB	33.75	202.50
Nyetimber Sparkling Rose	British	West Sussex	English	Sparkling	NY06NCRR	36.25	217.50
Nyetimber Blanc de Blanc	British	West Sussex	English	Sparkling	NY06NCBB	40.00	240.00
Nyetimber Classic Cuvee Magnum	British	West Sussex	English	Sparkling	NY03CCMC	68.75	412.50

Terms and Conditions of Sale

These Terms and Conditions (“Agreement”) govern the sale and supply of wine products (“Products”) by wilsomm wine, (“Supplier”, “we”, “our”, or “us”), to the customer (“Customer”, “you”, or “your”). By placing an order for Products through our website, over the phone, or by any other means, you agree to abide by the following terms.

1. Orders

- 1.1. All orders are subject to acceptance by the Supplier. We reserve the right to refuse any order at our discretion.
- 1.2. Once an order is confirmed, it becomes a binding agreement between the Customer and Supplier.
- 1.3. The Customer must provide accurate information, including the delivery address, contact details, and payment method.

2. Pricing

- 2.1. All prices listed for Products are in pound sterling and exclude applicable taxes and VAT, shipping, and handling charges unless otherwise stated.
- 2.2. Prices may be subject to change without prior notice, but any changes will not affect orders that have already been placed and confirmed.

3. Payment

- 3.1. Payment for Products must be made in full before shipment, using the payment methods we accept, which may include credit card, debit card, PayPal, or other methods as available.
- 3.2. In the event of a payment issue (e.g., declined card or fraud detection), we reserve the right to cancel or suspend the order.

4. Delivery

- 4.1. Delivery times are estimates and not guaranteed. The Supplier will make reasonable efforts to fulfill the order promptly.
- 4.2. The Supplier is not liable for delays caused by third-party delivery services or unforeseen circumstances such as weather, strikes, or supply chain issues.

5. Age Verification

- 5.1. You must be at least 18 years old to place an order for alcoholic beverages.
- 5.2. By placing an order, you confirm that you meet the minimum age requirement
- 5.3. Upon delivery, the recipient may be asked to show proof of age. If the recipient is unable to provide this, the delivery may be refused.

6. Returns and Cancellations

- 6.1. All Products must be examined at the time of delivery. Claims for damaged or broken Products will only be accepted if the damage or breakage is noted at the time of delivery, the damaged products and their packaging are retained by the Customer for inspection by the Supplier, and the Supplier is notified in writing within 24 hours of delivery of the breakage or damage. If the Customer fails to give notice in accordance with this clause, it shall be deemed to have accepted such Products.
- 6.2. Returned Products must be unopened, in the original condition, and in their original packaging.
- 6.3. Shipping charges for returned Products are the responsibility of the Customer, unless the Products are faulty or incorrect.
- 6.4. Refunds will be processed after inspection of the returned Products.

7. Liability

- 7.1. The Supplier's liability is limited to the price of the Products purchased.
- 7.2. The Supplier is not responsible for any indirect or consequential loss or damage arising from the use or consumption of the Products.
- 7.3. In the event of product defects, the Supplier’s only obligation is to replace the defective Product or issue a refund.

8. Intellectual Property

- 8.1. All intellectual property, including trademarks, logos, and content displayed on the Supplier’s website or in marketing materials, is owned by the Supplier or its licensors.
- 8.2. Customers may not use any of the Supplier’s intellectual property without express written permission.

9. Privacy

- 9.1. The Supplier is committed to protecting your privacy. We will only collect personal information necessary for processing orders, delivering products, and offering customer service.
- 9.2. For more information on how we handle your personal data, please refer to our Privacy Policy.

10. Force Majeure

- 10.1. The Supplier is not liable for any failure to perform or delay in performing any of its obligations due to causes beyond its reasonable control, including but not limited to acts of God, government regulations, fires, floods, strikes, or other unforeseen circumstances.

11. Governing Law

- 11.1. These Terms and Conditions shall be governed by and construed in accordance with the laws of [Your Jurisdiction], and any disputes will be subject to the exclusive jurisdiction of the courts located in [Your Jurisdiction].

12. Changes to Terms

- 12.1. The Supplier reserves the right to amend these Terms and Conditions at any time. Customers are encouraged to review the Terms regularly. Any changes will be effective immediately upon posting on our website.