

## Mas des Dames, Côteaux du Languedoc



These photos were taken on September 5, 2008, just as the harvest was beginning. The summer had been relatively wet and cool, so odium and mildew pressure were much higher than normal. Lea sprayed only twice that summer to protect against those maladies--once with sulfur (thus precluding any organic status) and once with copper--and her vines had mere traces of odium, no more. This was because she worked them well and kept their yield well within the 35-40 ha/he range. Her neighbors had far higher yields, and their consequently stressed vines required 12-20 treatments for odium and mildew.

The top photo is one of Lea's old Alicante Bouschet vines. The bottom one is a photo of her neighbor's Cinsault vine, literally twelve feet away across a dirt farm road. It's riddled with odium, and bears a much higher yield that is altogether green and rotten. That vine's fruit was harvested and processed at the local co-op, where the director told Lea that it was quite regular to receive grapes like that--"We just boil them, no problem."

