

HECHT & BANNIER

THE STORY

In 2001, Maison Hecht & Bannier was born, marking the start of a winemaking journey for two friends Gregory Hecht and François Bannier, embracing craft hand-made negociant and boutique wines from some of the best places from the Mediterranean coasts. After extensive visits to numerous vineyards and countless debates, the two friends released their first four cuvées from Southern France appellations in late 2003: Minervois, Saint Chinian, Faugères, and Côtes du Roussillon. Each wine, produced in limited quantities, resulted from rigorous varietal selection from the best locations. Subsequent years witnessed the introduction of new cuvées, all sharing the core principles of blending grapes from multiple growers within an appellation, extensive aging, and meticulous blending to showcase the essence of each AOP.

Their mission has been for the past twenty years to share the expression of their regional vineyards with organic and affordable wines while building a long-lasting and profitable relationship with their winegrower and cooperative partners.

THE PEOPLE

Gregory and François, driven by their demanding nature and shared values, drew from their diverse experiences. Gregory, a former wine buyer for Groupe Flo, meticulously curated wine lists, leaving a lasting impression on the domains he visited. François began his career in Champagne, honing his blending skills at Veuve Clicquot Ponsardin and later with the Remy Martin group for Charles Heidsieck. Their paths initially crossed as students in Burgundy, where their mutual passion for exploring the secrets and finesse of Burgundian cellaring ignited their shared journey. Twenty vintages ago, they set their sights on the beautiful and unknown terroirs of the Mediterranean. They have been working towards one purpose which is to be the contemporary messenger

of 2,000 years of vine and wine history around the Mediterranean that have shaped people and landscapes and to pass it on to future generations thus ensuring the continuity of this culture.

IMPACT & PURPOSE

Hecht & Bannier has become one of the thirty or so companies in the sector to be B Corp certified worldwide, a first in its region. Received in 2022, this certification rewards 20 years of commitment to performance and responsibility, both social and environmental. This historic initiative was born of a deep conviction on the part of Gregory Hecht et François Bannier: there is no point in doing things without a conscience and without meaning.

Proudly certified by Ecocert since vintage 2007, Hecht & Bannier had put the production of organic wines in its mission statement from its very beginning.

Hecht & Bannier continues its efforts and involvement to be part of the regional destiny and the face of the vineyards of the South of France by joining the 1% for the Planet. Through this effort, a percentage of profits made by Languedoc red and rosé are donated to associations whose commitments are important to H&B on the social level and make sense with their decarbonisation and carbon capture strategy.

Certified



Corporation



Gregory Hecht and François Bannier, Owners

Overall, Maison Hecht & Bannier's mission transcends the world of winemaking. It's a testament to Gregory, François and their team are dedication to preserving the environment, supporting local communities, and sharing the rich heritage of the Mediterranean through the timeless art of winemaking.

It revolves around several core principles:

1. Promoting Sustainable Agriculture: Over 70% of their production comes from certified organic farming, with a goal of achieving 100% by 2025. Their commitment extends to environmental stewardship, as they conduct a scope 3 Greenhouse Gas (GHG) inventory every two





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years. This reflects their aim to contribute to carbon neutrality by 2025 by reducing their own emissions and investing in local projects that preserve and enhance natural carbon capture.

2. Social Responsibility: Maison Hecht & Bannier actively supports cooperatives and independent family farms. They prioritize long-term relationships with suppliers, some of whom have been partners for two decades. Additionally, they give back to society through a percentage of their turnover donated to associations via 1% for the Planet.

3. Local Impact: Their wines are a true reflection of their region, sourced from vineyards along the Mediterranean arc in the South of France. The production process is rooted in their local community, with wines bottled using dry goods from local suppliers.

4. Affordable Excellence: They aim to produce wines of exceptional quality at prices that make them accessible to everyone. It's a philosophy rooted in their belief that fine wine should be enjoyed by all.

5. Supporting Cooperation: They actively encourage and engage in the cooperative movement, which has been a pillar of efficient resource pooling since the early 20th century.



Cellar

VINEYARDS

Maison Hecht & Bannier's journey through vineyards in Languedoc, Côtes de Provence, and Bandol paints a diverse and captivating picture of winemaking in the Mediterranean region.

In Languedoc, where the southernmost French vineyards thrive, they cultivate a rich tapestry of red varieties like Syrah, Grenache, Carignan, Mourvèdre, and Cinsault. In Southern France, bordering the Mediterranean Sea, extends the most ancient and the largest vineyard of

France: the Languedoc Roussillon. Whilst the vine-growers take benefit from favorably climatic conditions and remarkable sunshine weather, they have been following for quite a long time the principle of an environmental friendly viticulture. This is how the region has become a pioneer in developing cautious agriculture and organic viticulture. The terroir here is a geological marvel, offering diverse soils – marl molasses, limestone, schist, clay, sandy coastal soils, and more. The climate is marked by abundant sunshine and the influence of the Mistral and Tramontana winds. Their Languedoc wines, matured in concrete tanks, showcase the brilliance of Syrah and the richness of Grenache.

In Côtes de Provence, spanning Bouches du Rhône, Var, and Alpes-Maritimes, vineyards flourish at altitudes ranging from sea level to 400 meters. Rosé varieties like Grenache, Cinsault, Syrah, and others thrive here. Specific terroirs emerge – Côtes de Provence Sainte-Victoire, Côtes de Provence Fréjus, and Côtes de Provence La Londe. The Provençal climate boasts ample sunshine and mild temperatures, along with Mistral winds guarding against diseases. The Côteaux d'Aix-en-Provence vineyards are planted on a limestone plateau stretching from the North of the city up to the River Durance. Our growers benefit from a Mediterranean climate which favors farming in full respect of the environment and methods now understood as sustainable. With remarkable periods of sunshine and cool nights during the summer, the best conditions are gathered here to produce complex and aromatic rosés.

In Bandol, nestled between the Mediterranean Sea, Sainte Baume mountain, and Mont Caume, vineyards rise on terraces called “*restanques*”. The region's history dates back to ancient times when the Phocéens and Romans first cultivated the land. Today, it's the realm of Mourvèdre, complemented by Grenache, Cinsault, Carignan, and Syrah. Bandol wines achieved recognition in 1941 with AOC status. Terroirs in Bandol encompass white and mineral soils rich in limestone, siliceous fragments, and clay soils around La Cadière d'Azur that yield intense Mourvèdre expressions. The climate is blessed with 3000 sunny hours, moderated by sea breezes and the Mistral. Their Bandol wines express the full power and depth of Mourvèdre, with grapes sourced from unique terroirs like Chemin de l'Argile, limestone areas in Saint Cyr sur Mer, and the freshness of late-ripening terroirs in Sainte Anne d'Evenos. It's a harmonious blend that captures the essence of this sun-soaked region.

