



LOUIS VIALARD

MAISON DE NÉGOCE DE VIN

— à Bordeaux depuis 1969 —

COMMITMENT



OUR CERTIFICATIONS

BIO

ECOCERT Certification FR-BIO-01



Louis Vialard is certified to distribute organically produced wines that :

- comply with the European Union regulations governing organic farming
- have respected the ban on use of chemical fertilisers and pesticides
- contain 95% or more ingredients from organic farming complying with EU regulations
- come directly and in sealed packaging from the grower who produced them
- bear the name of the producer or distributor and the code of the inspection body

ISO 22000:2018

Certification 75305.4



Our certification :

- concerns all those involved in the food production industry with whom we communicate
- proves the traceability of our products
- guarantees the safety of the food products we distribute
- recognises the skills of our personnel
- ensures that all our products comply with laws and regulations
- certifies the correct application of the HACCP system
- defines the product usage
- shows our desire for continuous improvement

Pre-production (farming)

Farmers, primary producers



Food processing

Foodstuff manufacturers, animal food producers, food processing companies, etc.



Equipment and materials

Manufacturers of equipment, packaging materials, cleaning products, additives and ingredients, etc.



Distribution



Consumer



Stakeholders

Estates, suppliers, service providers, employees, public and regulatory authorities, etc.



OUR VISION OF QUALITY

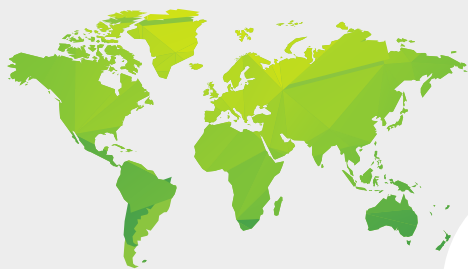
At Louis Vialard we want our customers to enjoy full satisfaction through the quality of our products and services, and through the commitment of our staff to a strong Quality System. Our promise is to supply our customers with products that comply with food safety standards.

Our Management's commitment to a Quality Approach has led to the introduction of a Food Safety Management System meeting the ISO 22000 standard (HACCP), and we are now an accredited distributor of organic agricultural produce.

Our quality policy focuses on the following points :

Meeting the standards of our markets :

International certification to guarantee
the safety of our products



Complying with legal and international standards :

Complying with all the standards:

- Regulatory (updates)
- Customers
- Food safety
- Organic farming

By implementing and maintaining our
management system

Our warehouse :

Our logistics system at Saint-Laurent
du Médoc is part of an overall quality
procedure including safety, hygiene
and the environment.

We aim to be a responsible company
able to guarantee the satisfaction and
safety of our customers and our staff

A shared company project :

Quality is a common goal requiring the
participation of all people concerned.

We promise to recognize the needs and
expectations of our teams, our partners,
our suppliers and all the wine estates.





PRODUCT INFORMATION

Intended use of product

- For moderate, non systematic, festive and enjoyable consumption
- The product can be used in recipes or cocktails
- Open the case (wood, staples)
- Remove the top of the capsule
- Open the bottle: use a suitable corkscrew to remove the cork
- Pour into a glass
- Recommended storage temperature: 13-19°C

Compulsory information

art. 40 of EU regulations 2019/33 and 2019/34
art. 119 regulation (UE) 1308/2013
regulation (UE) n°2021/2117 of 02/12/2021

Hygiene package

regulation (CE) n°178/2002
regulation (CE) n°852/2004

Allergens

regulation (UE) n°2021/382 of 03/03/2021

Consignes de tri sur emballage

decree n°2021-835 of 29/06/2021

Codex Alimentarius

Codex CXC-1-1969 2020
Codex HACCP 2020

Composition

- Wine
- Bottle
- Cork
- Capsule
- Label
- Back label
- (Medal)
- (Pass/Stick)

Handling

- Fragile product
- Risk of breakage

Incorrect use

- The abuse of alcohol is dangerous for your health
- Do not drink directly from the bottle

Dangerous use / Consumers at risk

- Pregnant and breastfeeding women and babies
- Minors
- People sensitive to allergens
- People with an addiction