



agamy

VINEYARD REPORT APRIL 2026

The Vineyard Focus is back... A monthly meeting to follow the evolution of our vines throughout the seasons, from spring work to harvest.

The vines emerged from their winter dormancy at the end of March, with very early budbreak. This precocity always raises concerns about the risk of frost. The nights were cold during the last days of March, but the north wind protected the vines, and no damage was observed in our vineyard.

The weather conditions in April have been exceptionally good ever since. A mild spring has settled in, allowing the vines to grow steadily, and to date, they are well ahead of previous years.



Currently, our winegrowers are fertilizing their vines to ensure a good quantity and quality of grapes. This vineyard management practice, long neglected, is becoming essential, especially in the context of current climate change. Soil rich in organic matter has a better water retention capacity and allows the vines to better withstand extreme weather conditions, particularly during the summer. Since this year, the technical department has implemented a multi-year



The Agamy vineyard

action and training program to help our winegrowers better understand the challenges related to climate change.

The aim is to leverage the tools that can address this major challenge for our wine production:

- Taking action to restore good fertility to our vineyard soils: participation in the LivingSoil experimental program
- Changing working habits: training in gentle pruning techniques that respect sap flow
- Taking action from the planting stage by choosing suitable plants that are resistant to water stress: technical evening in July 2026
- Planting hedges to promote shade and biodiversity: establishing a partnership with the National Botanical Conservatory...

Other avenues are still being explored, as adapting is more urgent than ever.



SINCE JULY 2021, AGAMY IS PROUD TO BE LABELED VIGNERONS ENGAGÉS!

The first Corporate Social Responsibility (CSR) label dedicated to the wine industry, this certification

recognizes our comprehensive commitment to sustainable development, from vineyard to market.

A collective and lasting commitment.

Reconciling the economy, people, and the environment: that's the essence of our approach.



CRUSH
SALES TEAM



LE CHAT ROUGE

Sparkling, semi-dry, rosé wine

Agamy

Rich, with notes of raspberry, delicate and refreshing. This wine is the perfect blend of finesse, lightness, and balance.



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