



Vignoble
du Château de
Bousval *ee*

PRESS RELEASE

**THE BELGIAN VINEYARD OF
CHÂTEAU DE BOUSVAL
INAUGURATES ITS NEW
"CHAI" – WINERY BUILDING**

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THIS COMING MAY 23RD THE CHÂTEAU DE BOUSVAL VINEYARD WILL OFFICIALLY INAUGURATE ITS NEW WINERY, DESIGNED BY CHARLY WITTOCK'S AWAA ARCHITECTURE STUDIO. THE VINEYARD EMBODIES A COMMITMENT TO ORGANIC AND BIODYNAMIC AGRICULTURE AND A PIONEERING EMBRACE OF PERMACULTURE, AND THE WINERY IS SUSTAINABLY INTEGRATED INTO THE LANDSCAPE. THE OPENING IS MARKED BY A SPECIAL EXHIBITION OF CONTEMPORARY ART FROM THE ESTHER VERHAEGHE - ART CONCEPTS GALLERY DURING MAY AND JUNE. THE VINEYARD WILL BE OPEN TO VISITORS IN JUNE (ADVANCE BOOKING ONLY).

I. THE "CHAI" - WINERY

A winery building in defiance of the contemporary orthodoxy

From the outset, Michel Verhaeghe de Naeyer, proprietor of the Château de Bousval vineyard, set himself the challenge of creating an eco-responsible winery in the Château de Bousval area at odds with current commercial practice, which seeks to simplify all stages of the viticultural process using modern technologies.

To bring this project to fruition he turned to the Belgian architecture firm AWAA, led by Charly Wittock, with a worldwide reputation for its innovative vision and constant search for new challenges. AWAA's outstanding achievements include the Bibliotheca Wittockiana museum, the Duvel Moortgat brewery, Les Halles de Schaerbeek, Winery and Chameleon, as well as many private houses and exhibition designs for the Whitney Museum in NYC and the Centre Pompidou in Paris.

This encounter between two passionate perfectionists, partnered by the internationally acclaimed oenologist and winemaker Pascal Marchand, has created an exceptional new winery, a true pioneer in its field.

The key principle here is an eco-responsible approach, with a minimum of waste and grey energy, renewables and recycled/recyclable materials and a controlled budget - challenges to which the AWAA studio has responded with strategic brilliance, innovation and ingenuity.

In marked contrast to the modern run of wineries, where the priority is to simplify the production process, the Château de Bousval, with the architects of the AWAA

studio, has set out to combine quality, biodynamics and sustainable ecology, a first in the field.

A major contribution to long-term viability and respect for the environment

Initially conceived entirely in concrete, the project evolved into a wooden structure resting on a concrete base, partially open at cellar level, with the whole articulated around the central hub, of concrete. The MATRIciel engineering consultants, experts in energy, environment and special techniques, studied the thermal implications of this change in materials on the ecological performance of the skin.

A specialist master carpenter, Axel Ketele, joined the team to develop the timber structure, and the vertical cladding of Douglas fir was pressure sprayed with black to achieve the optimal integration of the building into the surrounding landscape.

A beautiful silhouette of curved wood

With its unique curving form, its deep green roof harmonising with the flora of the original meadow and its tall windows reflecting the sunlight, the winery blends ideally into its environment, its large doors ready to receive the grapes harvested just a few metres away and ensure the continuation of the work done in the vineyard.

From the large winery to the adjacent workshops, underground cellars, fermentation, blending tanks, bottling line, laboratory and distillation workshop, every part of the whole has been designed to avoid the installation of artificial



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systems - pumps, lighting, air conditioning and so on - and make the entire wine-making process as natural as possible.

An exceptional proximity between vine and winery building

Much of the quiet strength of the building designed by Charly Wittock and his AWAA team comes from its physical closeness to the land. Before they even began to draft a design scheme for Chai de Bousval, the architects steeped themselves in the world of Burgundy wines, an immersion process which gave them an in-depth understanding of the technical constraints and issues of winemaking.

Out of that immersive experience came the observation that the winery building is usually at a considerable distance from the vines. In line with the studio's constant commitment to reducing the ecological footprint (in which transport is a major factor) the AWAA scheme has gone against current convention and established the winery in direct contact with the vines.

One of the key concerns of the AWAA project was to develop the different parts of the building in a linear sequence so that the structure is effectively absorbed into the winemaking process. Despite the technical constraints requiring the construction to work with gravity in the distribution of the wine, the building gives the impression of lifting off the ground and sliding smoothly upwards to the great doors of the vat room.

The architects have achieved here at Bousval the noblest marriage of Winery and Vineyard, in which requirements of a strictly technical nature are ideally matched by the spirit of craftsmanship.

II. THE VINEYARD

A potential of +/- 30,000 bottles per year, 22,500 litres of wine per year, 2,500 litres of eau-de-vie, a grape marc

The flagship Château de Bousval vineyard is a leader in organic and biodynamic agriculture and experimental permaculture. The 5.2 hectares of aesthetically homogeneous vineyard have a range of soil types, slopes and exposures that make it possible to cultivate three different grape varieties: **Chardonnay** (3.8 hectares), **Pinot noir** (1.15 cultivate) and **Pinot gris** (35 acres).

Since 2014 the vineyard, set amid flowering meadows and country hedges, has been allowed to evolve freely with its microorganisms, its natural predators, its legumes and a controlled grassing in a process of Sustainable Organic Agriculture, as Michel Verhaeghe de Naeyer has always wanted.



The first harvest of wines for the general public is expected to be 2020

With patience, observation and humility, the chef de culture Germano Prior, plans and manages the work of winemaking in accordance with the natural cycles of the vine, in step with cosmic rhythms, following the rituals of Biodynamics, which is to classical culture what homeopathy is to conventional medicine.

The vineyard has recently commenced an experiment in permaculture with the expert advice of the forester, wine producer and horse traction expert Philippe Vaisière. New species have been planted in the inter-rows to afford the vines unexplored balances. The guiding principle is to shun the chemical industry, and the ideal of master of the winery Vincent Dienst is to embrace this philosophy in every stage of the vinification process. Poetry in the bottle, natural fertility and a wine at perfect peace with its yeasts.

When the time spent in the vat has sufficiently mellowed the youthful ardour of the 2018 vintage - the third after the first drops of 2016 and the small harvest

2017 - the bottling, labelling and distribution for 2020 will proceed with four vintages, a Chardonnay 1er cru, a Chardonnay second vin, a Pinot noir and a Pinot gris. The result will be a product of the coming together of the men and women, the vines, the fauna, the flora, the sky and the land of Bousval. A new terroir that is just beginning to make a name for itself and a new Belgian wine, 30 minutes from Brussels, quite unlike the accustomed Walloon standards. Wine lovers, take note!

**III. CONTEMPORARY ART,
A GUEST AMONG THE VINES**

An oeno-artistic encounter on the hillside

In celebration of the opening of the winery, the gallerist Esther Verhaeghe de Naeyer is presenting an exhibition of contemporary art in her husband Michel's new space, with paintings by Daniel Enkaoua hung on the rough concrete walls of the press house, the garage and the cellar of the winery building. From now on the vineyard will host an annual art event, in the form of an exhibition in the winery, and there are also plans for an open-air sculpture exhibition or an artist's residence in the little deconsecrated chapel located in the next valley.

The first exhibition at the winery welcomes Daniel Enkaoua, his landscapes, his portraits and his still-lives reflecting the valleys of Bousval. In March, Daniel showed a selection of his portraits and still-lives at Esther's Gallery Space on Place du Châtelain in Brussels, and this latest exhibition is a continuation of that, entirely dedicated to celebrating the new vineyard.

As Esther Verhaeghe de Naeyer says: "We each have our obsession - his is nature, mine is art - and we wanted to bring our passions together. Michel has a real appreciation of art but his passion is his vineyard. I felt it was essential for me to be able to invest in his project. My quest for greater authenticity, to rediscover the sacred dimension of art and to share its power, is at one with many aspects of Michel's projects. There is in both of us a need to share something of the beauty of the world."



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Daniel Enkaoua, first guest

Street culture has driven the art object out of the galleries, as Esther Verhaeghe de Naeyer has been keenly aware for some time now. Here, on the Château de Bousval estate, she has found the most beautiful setting in which to promote the artists she loves. On the occasion of the inauguration of the vineyard's new "chai" - winery building, Esther has opted for a pairing of true sensibility, highlighting the work of an artist whom she deeply admires, and whom she has already exhibited many times in her nomadic gallery Art Concepts: the French-Israeli Daniel Enkaoua.

"Art and wine bring people together," Goethe wrote. In choosing Daniel Enkaoua, Esther not only makes the connection between her passion for art and her husband's passion for nature but also invites us to engage with our humanity. This artist's work, which re-encounters the enchantment in the depths of the everyday, finds here amid the young vines of Château de Bousval a particular vibration. These paintings question nature and, beyond that, call out to us as human beings, inhabitants of a planet faced with so many challenges. With the impact of global warming, especially on viticulture, with new wines to stem the tide, transhumance has begun. Artistic creation is also affected. Daniel Enkaoua, who loves to drink in the landscape, to feed on it, is one of those who invite us to reflect on our sensitivity to nature and, beyond that, on how we apprehend the world of tomorrow.

Daniel Enkaoua was born in 1962. In his Barcelona studio which adjoins the place where he lives he sketches and paints his partner and their children before going out to draw inspiration from the landscapes of the Catalan countryside and embody it in paintings of an incomparable spirituality, in which we discover something new and unknown every day. Enkaoua's reputation largely rests on his portraits, but the landscapes that take pride of place here are "just as much" portraits, and in them we find "the dignity of a face", to quote from a text by the writer Gregory Polet for one of the artist's exhibition catalogues. One thing is sure: in echoing the aura of her artist in the very heart of the Château de Bousval vineyard, Esther Verhaeghe de Naeyer invites us on a metaphorical journey of great beauty in which the soul of the wine sings out from Enkaoua's canvases...

About Esther Verhaeghe de Naeyer, gallerist

Esther Verhaeghe de Naeyer holds degrees in History of Art, Literature and Philosophy from Oxford, Christie's Education and King's College London. She began her career with internships at Christie's and worked for Axel Vervoordt on exhibition projects, open houses and biennials before taking the post of agent and director for Phillips Auctioneers in Brussels.

"My mother has always collected contemporary art and set different styles in dialogue with one another. Working for



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Axel Vervoordt was the trigger for me in affirming my taste for eclecticism, the mixing of styles and periods, which I see as an opening up and an enrichment.”

Back in Brussels, between 2000 and 2012 Esther Verhaeghe de Naeyer worked for Phillips Auctioneers and then for Pierre Bergé. “It was too commercial; all we talked about was turnover and results. It made me wonder if we were still aware that it was art, if we hadn’t forgotten the soul.” When the Pierre Bergé auction house closed its Brussels headquarters at the end of 2012, she decided to get out of the auction business and make contact once again with the depth, the meaning and the sacred aspect of art.

In 2013 she opened her own gallery, just off Place Brugmann in Brussels, and in her first exhibition there presented Daniel Enkaoua, a French artist based in Barcelona, whose essentially classical painting has a power of evocation and a vibrancy that bring joy to even the sternest critics. A resounding success, the gallery continued to develop over the next three years.

At the end of 2015, Esther Verhaeghe de Naeyer’s gallery became itinerant. She currently creates two or three exhibitions a year at Hangar Art Center - Gallery Space on Place du Châtelain in Brussels.

“When I discovered Enkaoua in 2008, it was a shock. I feel a healing power in his work, an enchantment, which I find profoundly soothing. His art has touched me deeply, it is both human and spiritual. It

was a real thunderbolt, as if this painting had touched my child’s soul. It’s like a song we recognize,” Esther Verhaeghe de Naeyer says. “This power of consolation, which see-saws between suffering and joy, is what I look for in art. A love at first sight that forms a bond, a connecting current, the transmission of a force. I find this idea of transmissions between the artist, the work and the world fascinating.”

“Our world is not going well. It’s time to get back to the origins. I know it may seem naive but this project brings me joy, it makes me happy. Enkaoua is the artist who set me on the right path. His painting lifts me up and makes me feel good. I love the idea that, like the vines, art has to have very deep roots to have a taste,” Esther Verhaeghe de Naeyer concludes.



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OPENING OF THE VINEYARD TO THE PUBLIC

The winery and vineyard of Château de Bousval will be open to a discerning public on 14/15/16 June and 21/22/23 June. Advance booking only. To make a reservation for a guided tour of the premises please use the link below:

<https://www.eventbrite.com/e/week-ends-visites-guidees-vignoble-du-chateau-de-bousval-juin-2019-tickets-60350007497>

The first harvest of wines for the general public is expected to be 2020.

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