THE CENOPPIA ETHICAL CHARTER

THE ŒNOPPIA ETHICAL CHARTER gives the ethical principles guiding the actions of the members of the Oenological Products and Practices International Association. Approved by each of the OENOPPIA members upon membership, it sets the founding values of the Association.

These values include the strict respect of the current regulations but also the recognition of the new challenges which oenology has to face, and in particular the increased vigilance on food safety, the expected openness on production processes, as well as the emergence of collective objectives on sustainable development or the necessity of a thought oenology.

THE CENOPPIA ETHICAL CHARTER IS BASED ON 8 FUNDAMENTAL COMMITMENTS:

- 1. <u>To respect the legal and regulatory standards about oenological products and practices defined by the OIV, the European regulation and/or national regulations</u>:
 - Quality control systems to guarantee the conformity of the products regarding the OIV specifications,
 - Pull out products which are not conformed.

2. <u>To cooperate with national and international institutions</u>:

- Be involved in the settlement of rules and standards about production of wines and oenological additives,
- Cooperate in control procedures in oenological products of national authorities.
- 3. <u>To contribute to the advancement of wine science</u> and to the continuous improvement of oenological practices, in collaboration with private or public research organizations:
 - Widen the scientific knowledge on components and natural mechanisms in the grape and the wine,
 - Favor research and development about natural oenological products respectful of intrinsic qualities of the grape and the wine.

- 4. <u>To establish as guiding principle</u> in the development of know-how and products the respect of <u>industrial property and patents</u>.
- 5. <u>To provide all the advice necessary to the users for a thought and optimal using of oenological products</u>:
 - Accompany the products of recommendations the most precise as possible about their use (dosage, applications, effects) through all the means available,
 - Favor information towards involved prescriptors (oenologists, technical consultants),
 - o Contribute to inform the professionals, the organizations and training institutes,
 - Promote a precise and thought use of oenological products in so far as to respect the natural quality of wines.
- 6. <u>To consider the food safety as the major objective</u>:
 - Implement adapted mechanisms for traceability,
 - Respect the labelling regulations about oenological additives,
 - Provide all useful information to professionals, organizations or, if necessary, to consumers.

7. <u>To get involved in sustainable development:</u>

- Contribute to the debate about the environmental impact of oenological products and practices,
- Integrate the factor "environment" in the development of new products and practices.
- 8. <u>To strictly respect the rules of competition</u> to avoid, and especially through its participation to OENOPPIA activities, any concerted agreement or actions aiming at cutting down competition or producing this very effect.

The rules of management and conduct of the OENOPPIA members are defined in the legal charter.