

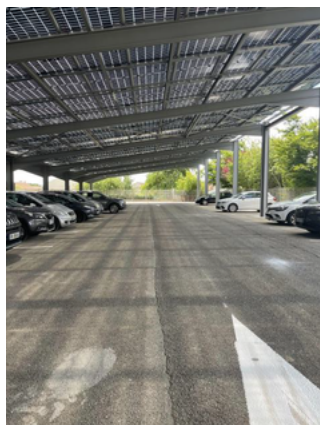
CSR REPORT

2024





HIGHLIGHTS OF 2024



Certification renewed. Score : 83 %.

The 2024 SME+ audit highlighted the company's CSR progress, particularly in stakeholder engagement, with a focus on GMS brands and the "Vive La Bourgogne" initiative. The company has strengthened its local footprint and human capital by hiring a Human Resources Manager.

The most significant progress in 2024 concerns responsible purchasing, thanks to team training and awareness of the CSR policy.

INGREDIENT ENHANCEMENT

As part of our commitment to quality and proximity, our VEDRENNE blackcurrant syrup is now made from juice sourced from our own carefully cultivated blackcurrants in Merceuil, less than 30 km from Nuits-Saint-Georges, in collaboration with SOCOFRUITS a producers' cooperative.

This initiative aligns with our goal of promoting local and responsible sourcing while ensuring the authenticity and excellence of our products.



In our ongoing effort to optimize ingredient sourcing and work with producers closer to our production sites, we have revised our VEDRENNE Apricot Liqueur recipe. The previous recipe, which used dried apricots from outside France, has now been reformulated with fresh French apricots.

FRENCH SOURCING

MEETING OUR PRODUCERS

In early July, we visited Céline Sivignon's fruit farm in Messimy, which produces vineyard peaches, a traditional fruit from the Côteaux du Lyonnais region. These peaches, hand-harvested at peak ripeness, are sorted and calibrated on the same day by the Sicolys-Sicodis cooperative to ensure freshness and quality.

The farm holds HVE3 (High Environmental Value) certification and promotes biodiversity by maintaining beehives for optimal pollination, managing irrigation responsibly, and using natural pest control methods, such as pheromone diffusers, to avoid pesticide use.



LIQUEURS RECOGNIZED AS INTANGIBLE CULTURAL HERITAGE

Throughout 2024, our company had the honor of hosting the French National Liquor Syndicate at various locations, such as the Cassissium and Pagès Distillery, as part of an initiative to have French liqueurs recognized as Intangible Cultural Heritage (ICH).

This collective effort paid off: in early October, the Ministry of Culture officially recognized the unique craftsmanship of French liqueurs. This distinction highlights artisanal and ancestral practices dating back to the Middle Ages, reflecting the richness and heritage of this traditional know-how.

PHOTOVOLTAIC PANELS



The Nuits-Saint-Georges site is committed to sustainability with the installation of solar panel-equipped carports. These structures serve a dual purpose: protecting employee, partner, and visitor vehicles from the elements and heat while allowing the company to generate its own electricity.

The goal is to use 50% of this energy for site needs and sell the surplus. This €460,000 project was carried out in collaboration with local entrepreneurs. It includes the installation of two fast-charging stations for electric vehicles, enabling staff and Cassissium visitors to conveniently recharge their cars.

MODERNIZED PRODUCTION TOOLS

An investment of over €800,000 was dedicated to implementing a fully automated new bottling line (complete replacement of Line 3). This modernization eliminates the need for manually handling boxes of 12 bottles, significantly reducing physical strain in the workplace, particularly in preventing Musculoskeletal Disorders (MSDs) and lowering noise levels.



At the Turenne production site, a dedicated Bag-in-Box (BIB) production line has been installed, reducing the carbon footprint and simplifying recycling by using easily separable materials (cardboard and plastic), catering to the ecological needs of the CHR sector (Cafés, Hotels, Restaurants).



EDUCATIONAL AND SUSTAINABLE INITIATIVES

A unique collaborative project was developed between our company and final-year students from the Dijon-Quetigny CFA landscaping program. Initiated when they were in their first year, this project led to the design and creation of an orchard near the Cassissium.

The students developed a detailed plan incorporating a variety of trees and plants inspired by the flavors of our syrups and liqueurs. In late November 2024, their work came to life with the first plantings. This orchard, now integrated into the visitor tour, will educate guests about the richness of plant varieties.



A new irrigation system has been installed at the Pagès Distillery site, ensuring optimal management of verbena plantations and contributing to responsible water use.

