

QUALITY AND FOOD SAFETY POLICY

Pernod Ricard Winemakers produce a wide range of quality wines and beverages for markets worldwide.

We aim to produce quality products and deliver leading brands through excellence in winemaking and innovation in all aspects of the value chain. The achievement of this objective will be driven by the following management principles and behaviours:

- Build a mutually profitable relationship with our customers, ensuring their long-term success and meeting their requirements, through understanding of their needs and those of their customers
- Comply with the requirements of all applicable domestic and international laws relating to food safety and product compliance
- Use risk management methodology to determine and address risks to prevent events that could affect customer safety, or the quality of our products
- Drive continual improvement and innovation based upon efficient business processes, well defined measurement, best practices and customer feedback
- Empower our employees by developing their competencies through appropriate training programs
- Provide adequate resourcing across the value chain to deliver our objectives

This policy shall be communicated at all levels throughout our Pernod Ricard Winemakers Operations and made available to external interested parties upon request. The policy will be supported by specific site measures and continuous improvement of the quality and food safety systems.

Robert Taddeo
Site Director



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