

TAKAMAKA WINERY

WINE TASTING TOURS 



Assessed in May 2018 by
[Mauritius Conscious Travel](#)



Produce innovative lychee wine and grow an organic vegetable and herbs garden that provides food for the restaurant.



Support local artists through paintings that are showcased in the winery and sold in the boutique.



Rain catch system in place used to wash the vats where the wine is produced. The resulting waste water is dispersed on the soil working as fertilizer of the orchards



Solid waste is systematically composted and used as fertilizer in their orchard and vegetable garden.



The staff receives Health and Safety training as well as First-Aid certification.