



1006 VINS DE LOIRE

Azur

The Loire runs 1006 kilometers from its source in the Massif Central to the Atlantic Ocean, making it the longest river in France. From grape to glass, Pauline Lair makes minimalist wines in her urban winery in Angers, a project fittingly named 1006 Vins de Loire. Through personal and lasting partnerships throughout the Loire Valley, Pauline makes wines that honestly reflect their terroirs. By selecting growers with respect for their land and who follow the principles of organic farming, Pauline carefully monitors each plot throughout the year to ensure only the best quality fruit is designated for her wines. Realizing the quality potential of the vineyard work, fermentations are spontaneous, and élevage is gentle and respectful of terroir.

Labeled by variety rather than the appellation, the range from 1006 Vins de Loire are far from being divorced from their place of origin. Rather, Pauline's wines are equally satisfying for enthusiasts familiar with every nook and cranny of the Loire's terroirs and those just learning about this region's diverse wealth of varieties and regional expression.

Anjou's carboniferous plateau nurtures this Chenin Blanc, thriving on clay-sand soils resting atop green to grey schists. Oceanic climatic influence adds depth to the wine's character. Around thirty-year-old vines are cultivated with care, transitioning towards organic practices. The winemaking process mirrors its counterparts: manual harvest, slow pressing, and spontaneous alcoholic and malolactic fermentations. The wine gracefully matures in vats for six months, exuding the essence of its unique terroir. Its clayey sand and shale soils, coupled with an oceanic climate, yield a spring wine with a white-fleshed fruit bouquet. The palate is fruity and round, perfect for an aperitif or sharing with friends at the table.

ORIGIN

France

APPELLATION

Val de Loire

SOIL

Clay, shale

AGE OF VINES

30

ELEVATION

450 meters

VARIETIES

Chenin Blanc

FARMING

In conversion to organic (ECOCERT)

FERMENTATION

*Hand harvested, slow, gentle pressing,
natural yeast fermentation in vat*

AGING

6 months in concrete tank, vegan



**JON-DAVID
HEADRICK
SELECTIONS**