



1006 VINS DE LOIRE

Celeste

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.

Coming from a single vineyard plot of 25-year-old Chenin Blanc planted on the class sandstone and puddingstone soils of the Anjou, Celeste is a verticle, expressive, but engaging style of Chenin Blanc. This plot is in its second year of conversion to certified organic farming (2021), is picked by hand, and slowly pressed into French oak barrels where fermentation begins spontaneously.

ORIGIN

France

APPELLATION

Val de Loire

SOIL

Sandstone and puddingstone

AGE OF VINES

25

ELEVATION

50 meters

VARIETIES

Chenin Blanc

FARMING

In conversion to organic (ECOCERT)

FERMENTATION

Hand harvested, slow, gentle pressing, natural yeast fermentation in French oak barrels

AGING

17 months in second-fill French oak barrels

**JON-DAVID
HEADRICK
SELECTIONS**