



1006 VINS DE LOIRE

Cobalt

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.

The diverse soils of Chinon are capable of producing a wide range of Cabernet Franc styles, from the joyful fruit of sandy parcels to richly structured and age-worthy wines from rocky limestone soils. Situated between these two extremes is Cobalt which comes from a single plot of Cabernet Franc located 8 km south of Chinon. Here the sandy soils are underpinned with clay-limestone giving the wine, especially in Pauline Lair's hands, a forthright fruitiness and silky tannic structure which could be nothing other than classically Chinon. But do not expect to see mention of that on the label because, as is the case with all her other wines, she prefers to work outside the appellation.

ORIGIN

France

APPELLATION

Val de Loire

SOIL

Sand over clay-limestone

AGE OF VINES

35

ELEVATION

450 meters

VARIETIES

Cabernet Franc

FARMING

Certified organic

FERMENTATION

Hand harvested, destemmed, natural yeast fermentation in French oak barrels, short maceration

AGING

17 months in second-fill French oak barrels

**JON-DAVID
HEADRICK
SELECTIONS**