



# 1006 VINS DE LOIRE

## Indigo

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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 longest river in France, the Loire is known for its mineral Muscadets, soulfully expressive Chenins, captivating Cabernet Francs, and textbook Sauvignon Blancs. If that were the Loire Valley's whole story, it'd be more than enough. But, an intrepid few have journeyed up to the headwaters of the Loire where it springs from the volcanic and primordial massif central. A tiny cluster of appellations far flung from their famed siblings of the northern Loire Valley exists here, and while technically they are part of the greater Loire. They are far closer in geography and culture to the Beaujolais and Northern Rhône. Pauline Lair makes Indigo from a single parcel of Gamay in the Côtes du Forez, where the soils are granitic sands over volcanic bedrock. This is a wild and untrammled Gamay skillfully rendered by Pauline.

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### ORIGIN

*France*

### APPELLATION

*Val de Loire*

### SOIL

*Granitic sand over volcanic bedrock*

### AGE OF VINES

*10*

### ELEVATION

*450 meters*

### VARIETIES

*Gamay*

### FARMING

*In conversion to organic (ECOCERT)*

### FERMENTATION

*Hand harvested, manual sorting, destemmed, natural yeast fermentation in concrete vats (95%) & French oak barrels (5%)*

### AGING

*8 month in concrete and French oak barrels*

**JON-DAVID  
HEADRICK  
SELECTIONS**