



1006 VINS DE LOIRE

Majorelle

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.

Grolleau is an ancient variety and the third most widely planted red grape in the Loire after Cabernet Franc and Gamay. The vast majority of Grolleau is used to add a gregarious fruitiness to red blends and sparkling wines but rarely gets top billing as a 100% pure, still red wine. Sadly, its acreage is decreasing, but luckily Pauline Lair sources some 60-year-old Grolleau Noir planted on sandy clay soils from a grower in the Anjou. A natural-yeast fermentation, carbonic maceration, and aging in concrete preserve all the delicious charms of this unique variety – one which more people should have a chance to experience.

ORIGIN

France

APPELLATION

Val de Loire

SOIL

Sandy clay and silt over sandstone and schist

AGE OF VINES

60

ELEVATION

450 meters

VARIETIES

Grolleau Noir

FARMING

In conversion to organic (ECOCERT)

FERMENTATION

Hand harvested, carbonic maceration followed by spontaneous alcoholic and malolactic fermentations

AGING

6 months in concrete tank

**JON-DAVID
HEADRICK
SELECTIONS**