

ORIGIN France

APPELLATION Val de Loire

SOIL Sandy quartz and silt, mica-schist

AGE OF VINES

ELEVATION 450 meters

VARIETIES *Melon de Bourgogne*

FARMING In conversion to organic (ECOCERT)

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

AGING 6 months in concrete tank, vegan



1006 VINS DE LOIRE

Marine

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 elevage 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.

Originating from the heart of Muscadet, this wine hails from a single plot where the vine's roots delve into silt and sandy weathered quartz over micaschist. The winemaking process is traditional yet precise: manual harvesting, gentle pressing, and spontaneous alcoholic and malolactic fermentations. The wine ages in vats for six months, allowing its character to blossom into a true reflection of its terroir. A proper spring wine, it boasts an enchanting bouquet of white flowers. Freshness and minerality intertwine on the palate, making it a perfect match for seafood or a delightful aperitif.