



1006 VINS DE LOIRE

Myosotis

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.

This orange wine, bearing the evocative name "Myosotis" or forget-me-not, enchants palates with its distinctive personality and terroir-driven charm. Coteaux d'Ancenis hosts this Pinot Gris, its roots reaching into gneiss and orthogneiss soils. Oceanic climate lends its grace to the vineyard, where fifteen-year-old vines flourish under a life-respecting viticulture, entering their second year of organic conversion. The winemaking process is meticulous: manual harvest, 15 days maceration, 100% destemmed, spontaneous alcoholic and malolactic fermentations, followed by 8 months of aging. On the palate, a symphony of fruits dances with an alluring texture, captivating the senses with each sip. Versatile and inviting, Myosotis is the perfect accompaniment to spice-infused cuisine.

ORIGIN

France

APPELLATION

Val de Loire

SOIL

Gneiss and orthogneiss

AGE OF VINES

15

ELEVATION

450 meters

VARIETIES

Pinot Gris

FARMING

In conversion to organic (ECOCERT)

FERMENTATION

Hand harvested, destemmed, 15-day maceration, natural yeast fermentation in vat

AGING

6 months in concrete, vegan

