



# 1006 VINS DE LOIRE

## Smalt

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.

Nestled in Touraine, this Sauvignon Blanc comes from sandy soils mingled with clay-limestone and silex. The winemaking follows tradition: manual harvesting, slow pressing, and spontaneous fermentation. Maturation in vats for eight months unveils a delightful Sauvignon Blanc with citrusy aromas and a round and fruit-driven profile.

### ORIGIN

*France*

### APPELLATION

*Val de Loire*

### SOIL

*Sand, clay-limestone, silex*

### AGE OF VINES

*30*

### ELEVATION

*120 meters*

### VARIETIES

*Sauvignon Blanc*

### FARMING

*In conversion to organic (ECOCERT)*

### FERMENTATION

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

### AGING

*8 months in concrete tank, vegan*



**JON-DAVID  
HEADRICK  
SELECTIONS**