

GRAFT
WINE COMPANY

1006 INDIGO / 1006 VINS DE LOIRE / 2020 / LOIRE
/ FRANCE

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PRODUCER

The Loire river runs 1,006 kilometres from its source at Mont Gerbier de Jonc to the Atlantic ocean. From the grapes to the glass, 1006 crafts natural wines in its urban winery in Angers, reflecting terroirs from Loire valley.



1006
VINS DE LOIRE

VITICULTURE + VINIFICATION

Single plot of 10-year-old vines, located in Côtes du Forez and in their third year of organic conversion. Soils of granite sands on a base of volcanic rocks. Continental climate. The vines are farmed by Jean-Marc Rondel of Domaine du Poyet, at an altitude of 450 metres. Manual harvest, manual sorting, 80% destemmed, short maceration, spontaneous alcoholic and malolactic fermentations. Ageing 80% in stainless steel tanks and 20% in used barrels for 8 months. Fermentation - both alcoholic and malolactic - is spontaneous. Minimal oak influence as only older barrels are used.

TASTING NOTE

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FACTS + STATS

WINEMAKER

PAULINE LAIR

VARIETIES

100% GAMAY

APPELLATION

LOIRE

CLOSURE

NATURAL CORK

BIODYNAMIC

NO

VEGAN

YES

VEGETARIAN

YES

CASE SIZE

6

