

GRAFT
WINE COMPANY

1006 MARINE / 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 located in the heart of Muscadet country. Soils of silts and quartz on micaschists base. Oceanic climate. Vines around 40-years-old. Manual harvest, slow pressing, then natural fermentation. Ageing on fine lies for 6 months. Only natural fermentation. Malolactic fermentation happened naturally. No oak influence.

FACTS + STATS

WINEMAKER	PAULINE LAIR
VARIETIES	100% MELON DE BOURGOGNE
APPELLATION	LOIRE
CLOSURE	NATURAL CORK
BIODYNAMIC	NO
VEGAN	YES
VEGETARIAN	YES
CASE SIZE	6

