

GRAFT
WINE COMPANY

1006 SMALT / 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 approximately ten-year-old Sauvignon Blanc located in La Tour-Saint-Gelin, in Touraine. Soils are sandy on a clay-limestone base. Planting density of 4,500 vines per hectare, well ventilated and surrounded by woodland. Temperate conditions with maritime influence. First year of organic conversion. Harvested manually in the morning of 10th and 11th September 2020. Pressed and cold settled. Spontaneous alcoholic and malolactic fermentations. Aged in stainless steel vats for 7 months. The malolactic fermentation follows naturally. No oak influence.

FACTS + STATS

WINEMAKER	PAULINE LAIR
VARIETIES	100% SAUVIGNON BLANC
APPELLATION	LOIRE
CLOSURE	NATURAL CORK
ALCOHOL	13.5%
BIODYNAMIC	NO
VEGAN	YES
VEGETARIAN	YES
TOTAL SULPHUR	30 MG/L
CASE SIZE	6

