

GRAFT  
WINE COMPANY

AZUR / 1006 / 2021 / LOIRE / FRANCE

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## PRODUCER

Loire river runs 1006 kilometers from its source to the ocean. From the grapes to the glass, 1006 crafts natural wines in its urban winery in Angers, reflecting terroirs from Loire valley.

## VITICULTURE + VINIFICATION

Single plot of Chenin Blanc located on the carboniferous plateau of Ardenay in Chaudefonds-Sur-Layon in Anjou. Planting density of 4500 vines / hectare. Clayey sand soils on a base of green to grey schists. Oceanic climate. About thirty year old vines. Viticulture respectful of life, third year of organic conversion. Guyot Poussard pruning. Organic fertilisation. Manual shoot and leave thinning. Treatment with copper, sulphur and herbal teas. Mechanic weed control. Manual harvest. Yield of 15 hl/ha (vines hit by spring frost). Horizontal pneumatic pressing. Cold must settling. Spontaneous alcoholic and malolactic fermentations. Vinification without sulfites. Ageing in vat for 6 months. Filtration on diatoms clay. Low SO2 adding for bottling (+20 mg/l). Bottled on 30th of March, on a flower day. spontaneous natural full malo

## TASTING NOTE

Spring wine, nose of white-fleshed fruits, fresh and round palate, can be enjoyed as an aperitif or at a table full of guests!

## FACTS + STATS

WINEMAKER	PAULINE LAIR
VARIETIES	100% CHENIN BLANC
APPELLATION	LOIRE
CLOSURE	NATURAL CORK
ALCOHOL	13.5%
SUGAR	5 G/L
TOTAL ACIDITY	3.61 G/L
ORGANIC	NO
BIODYNAMIC	NO
VEGAN	YES
VEGETARIAN	YES
TOTAL SULPHUR	20 MG/L
CASE SIZE	12



1006  
VINS DE LOIRE

