

## 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 Gamay Saint-Romain located in Marcilly-Le-Chatêl in Côtes du Forez. Density plantation of 4000 vines/hectare, at 450m altitude. Soils of granite sands on a base of volcanic rocks. Continental climate. About ten year old vines. Viticulture respectful of life, certified organic. Guyot pruning. Organic fertilisation. Manual shoot and leave thinning. Treatments with copper and sulphur. Mechanic weed control. Manual harvest in the morning. Yield of 30 hl/ha. Manual sorting, 100% destemmed, 15 days maceration in concrete tank. Spontaneous alcoholic and malolactic fermentations. Ageing 95% in concrete tanks and 5% in barrels for 8 months. no SO2 adding for bottling. No filtration. Full spontaneous malolactic fermentation in tank. 30 % aged in barrels of 3 wines, few influence of oak.

## TASTING NOTE

A richly flavoured Gamay from the relatively unknown southerly Loire region of Côtes du Forez. A gastronomic wine, nose of spices and black fruits, fleshy and silky palate.

## FACTS + STATS

WINEMAKER	PAULINE LAIR
VARIETIES	100% GAMAY
APPELLATION	LOIRE
CLOSURE	NATURAL CORK
ALCOHOL	12%
SUGAR	0 G/L
TOTAL ACIDITY	3.5 G/L
ORGANIC	YES
BIODYNAMIC	NO
VEGAN	YES
VEGETARIAN	YES
TOTAL SULPHUR	0 MG/L
CASE SIZE	12



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VINS DE LOIRE

