

GRAFT
WINE COMPANY

MAJORELLE / 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 Grolleau Noir located at Juigné-Sur-Loire in Anjou. Planting density of 4500 vines / hectare. Soils of clayey-sandy silts on a sandstone and schist base. Oceanic climate. About sixty year old vines. Viticulture respectful of life, certified organic conversion. Guyot Poussard pruning. Organic fertilisation. Manual shoot and leave thinning. Treatment with copper and sulphur. Mechanic weed control. Manual harvest . Yield of 20 hl /ha (vines hit by spring frost). Carbonic maceration of 10 days, 100% whole bunch. Spontaneous alcoholic and malolactic fermentations. Vinification without sulfites. Ageing in concrete tank for 6 months. Filtered. SO2 adding at bottling (+20 mg/l). Bottled 29th March, a flower day. Full natural malolactic fermentation.

TASTING NOTE

Light in body but full in flavour Grolleau Noir from a plot in Anjou. Springtime wine, raspberry and blackcurrant nose, fruity and light palate, to be enjoyed as an aperitif or at lunch in the sun!

FACTS + STATS

WINEMAKER	PAULINE LAIR
VARIETIES	100% GROLLEAU
APPELLATION	LOIRE
CLOSURE	NATURAL CORK
ALCOHOL	12%
SUGAR	0 G/L
TOTAL ACIDITY	3.82 G/L
ORGANIC	YES
BIODYNAMIC	NO
VEGAN	YES
VEGETARIAN	YES
TOTAL SULPHUR	20 MG/L
CASE SIZE	12



1006
VINS DE LOIRE

