

GRAFT
WINE COMPANY

MARINE / 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 Melon de Bourgogne located in Vertou in Muscadet. Planting density of 6500 vines / hectare. Soils of silts and quartz on micaschists base. Oceanic climate. About forty year old vines. Viticulture respectful of life, first 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 10 hl/ha (vines hit by the spring frost). Horizontal pneumatic pressing. Spontaneous alcoholic and malolactic fermentations. Ageing for 6 months. Filtration on diatoms clay. Low SO2 adding for bottling (+20 mg/l). Bottled on 30th March, a flower day. Full spontaneous malolactic fermentation in tank.

TASTING NOTE

A bright, salty and vibrant Melon de Bourgogne from Muscadet country. Spring wine, nose of white flowers, fresh and mineral palate, can be enjoyed as an aperitif or with seafood!

FACTS + STATS

WINEMAKER	PAULINE LAIR
VARIETIES	100% MELON DE BOURGOGNE
APPELLATION	LOIRE
CLOSURE	NATURAL CORK
ALCOHOL	11.5%
SUGAR	0 G/L
TOTAL ACIDITY	3.73 G/L
ORGANIC	NO
BIODYNAMIC	NO
VEGAN	YES



1006
VINS DE LOIRE



VEGETARIAN	YES
TOTAL SULPHUR	20 MG/L
CASE SIZE	12