

majorelle is born from a partnership with Daniel Macault and Laurent Ligonnière, winegrowers at Domaine des 2 Moulins in Anjou, and Pauline Lair, founder and winemaker at 1006. Discussions are constant throughout the year on viticulture. Pauline Lair's interpretation of this terroir begins with the choice of the day of the harvest, then all the vinification and ageing.

Single plot of Grolleau Noir located at Juigné-Sur-Loire in Anjou. Planting density of 4500 vines per 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. Guyot Poussard pruning. Organic fertilisation. Manual shoot and leaf thinning. Treatments with copper and sulphur. Mechanical weed control.

Manual harvest on the 5th of September. Yield of 45 hl/ha. Whole grape clusters macerated for 6 days, juice extracted daily. Spontaneous alcoholic and malolactic fermentations. Ageing in concrete tank for 6 months. Light filtration on diatoms clay. Low SO_2 addition at bottling.

Alc: 12.5 %

Vin de France

This wine is alive. Give it time to express itself in your glass and allow a few days of rest after transportation.

1006
VINS DE LOIRE