



cobalt is born from a partnership with Mathieu et Pascal Avril, winegrowers at Domaine de Touraine, south of Chinon, 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 Cabernet Franc located in Marçay in Touraine, 8 kms south of Chinon. Density plantation of 4500 vines/hectare. Soils of clayey-sandy on a base of limestone. Oceanic climate.

About thirty 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 the 11th of October. Yield of 40 hl/ha. Maceration of 12 days in concrete tank, 100% destemmed. Spontaneous alcoholic and malolactic fermentations in barrels. Free run juice in old barrels, press juice in recent barrels. Ageing for 18 months. No filtration. Low SO2 adding before bottling.

Alc : 12 %

Vin de France

This wine is alive, give it time to express itself in your glass and a few days rest after being transported.

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VINS DE LOIRE