

azur is born from a partnership with Marie and Etienne Dubillot, viticulturists 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 Chenin Blanc located on the carboniferous plateau of Ardenay in Chaudefonds-Sur-Layon in Anjou. Planting density of 4500 vines / hectare. Clayey sand soils on a base of green to grey schists. Oceanic climate.

About thirty year old vines. Viticulture respectful of life, certified organic. Guyot Poussard pruning. Organic fertilisation. Manual shoot and leave thinning. Treatment with copper, sulphur and herbal teas. Mechanic weed control.

Manual harvest on the 9th of September. Yield of 45 hl/ha. Slow pneumatic pressing. Cold must settling. Spontaneous alcoholic and malolactic fermentations. Ageing in vat for 6 months. Light filtration on diatoms clay. Low SO_2 adding for bottling.

Alc : 12.5 %

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