

indigo is born from a partnership with Mathieu Santoni, who took over the vineyards of Jean-Marc Rondel, a viticulturist in Cotes du Forez, 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 Gamay Saint-Romain located in Marcilly-Le-Chatêl in Côtes du Forez. Density plantation of 4000 vines/hectare, at 450 m altitude. Soils of granitic sands on a base of volcanic rocks. Continental climate.

About fifteen 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 15th of September. Yield of 40 hl/ha. 11 days maceration in concrete tank with 100% whole bunch. Spontaneous alcoholic and malolactic fermentations. Ageing 70% in tank and 30% in barrels for 9 months. Low SO2 adding before bottling. Light filtration on diatoms clay.

Alc : 11.5%

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