



maya is born from a partnership with Lionel Hupolox and Pauline Sain Hupolox, winemakers at Domaine des Grouas 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

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Single plot of Grolleau Gris located in Martigné-Briand in Anjou. Planting density of 4500 vines / hectare. Soils of Falun and metagrauwacke. Oceanic climate.

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

Manual harvest on the 4th of September. Yield of 50 hl/ha. Cold pre-fermentation crushing and maceration for 18 hours. Slow pneumatic pressing. Spontaneous alcoholic and malolactic fermentations. Bottled as a primeur. Light filtration on diatoms clay. Low SO2 adding for bottling.

Alc : 11 %

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