

marine is born from a partnership with Vincent Barbier & Cécile Perraud, winegrowers at Domaine Les Trois Toits in Muscadet, 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 Melon de Bourgogne located in Vertou in Muscadet. Planting density of 6500 vines / hectare. Soils of silts and quartz on micaschists base. Oceanic climate.

About forty 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 25th of august. Yield of 40 hl/ha. Slow pneumatic pressing. Spontaneous alcoholic and malolactic fermentations. Ageing for 6 months in stainless steel tank. Light filtration on diatoms clay. Low SO2 adding for bottling.

Alc : 13 %

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