

céleste 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 hill of Moulin-Guérin (former windmill) in St Aubin de Luigné in Anjou. Planting density of 4500 vines / hectare. Clayeysand soils on a base of sandstones and pudding stones. Oceanic climate.

About fifty 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 the 4th of October. Yield of 40 hl/ha. Slow pneumatic pressing. Cold must settling. Spontaneous alcoholic and malolactic fermentations in barrels of 400L (10% new oak). Ageing for 18 months. No filtration. Low SO_2 adding before 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