

myosotis was born from the collaboration between Emmanuel Merceron, winegrower at the eponymous estate in the Coteaux d'Ancenis, and Pauline Lair, winemaker and founder of 1006. Discussions are constant all year round on viticulture. The interpretation of this terroir by Pauline Lair begins with the choice of the day of the harvest, then all the vinification and ageing.

Plot of Pinot Gris located in La Varenne in the hills of Ancenis. Planted at a density of 4500 hectares. Sandy-loamy soils on a base of gneiss and orthogneiss. Oceanic climate.

About forty 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 on the 22th of August. Yield of 40hl/ha. 100% destemmed. 9 days of maceration. Spontaneous alcoholic and malolactic fermentations. Ageing in stainless still tanks for 6 months. Skin contact wine (orange wine). Low SO_2 adding before bottling. Light filtration on diatoms clay.

Alc: 10.5 %

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