



persan was born from the collaboration between Benoit Brazilier, winegrower at the eponymous domaine in the hillsides of Vendômois, 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 Pineau d'Aunis located in Thoré la Rochette in Coteaux du Vendômois. Planted at a density of 4500 hectares. Soils of clay with flint on a limestone bedrock (turonian chalk). Temperate climate with oceanic and continental influence.

About thirty 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 15th of September. Yield of 50 hl/ha. 2/3 maceration of whole bunches in 1/3 direct pressing for 9 days. Spontaneous alcoholic and malolactic fermentations . 9 months ageing in concrete tank. Light filtration on diatoms clay.. Low addition of sulphites before bottling.

Alc : 12.5 %

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