



Loire, Domaine Pithon-Paillé, Quatre Vents, AOC Coteaux du Layon, Blanc

AOC Coteaux du Layon, Vallée de la Loire et Centre, France

Through the hard work of Jo Pithon, its emblematic owner, the Domaine Pithon-Paillé has created a place of choice among the reference domains in Anjou. Its credo? Terroir. Each wine, although made from the same grape variety, expresses itself differently. In these wines, it is the combination of the soils and the climate that works and everything is done to maintain the spirit of sharing. Organic wines.

TERROIR

Clay-silt soil on a schist subsoil

IN THE VINEYARD

The vineyards are managed in organic agriculture and in conversion to biodynamics.

WINEMAKING

Our grapes, coming from four distinct plots, are pressed and then cold settled. The fermentation of the 4 Winds vintage takes place in vats with indigenous yeasts and the maturation also continues in vats for one year.

VARIETAL

Chenin ou chenin blanc 100%

GM: No.

Contains sulphites. Does not contain egg or egg products. Does not contain milk or milk-based products.

SERVING

12°C / 54°F

AGEING POTENTIAL

Over 15 years

TASTING

With its bright yellow color, the 4 Winds vintage opens with notes of exotic fruits, citrus and dried fruits. The mouth is round but keeps a nice acidity, which gives it a great freshness.

FOOD PAIRINGS

The Cuvée 4 Vents will go perfectly with many desserts, with yellow and exotic fruits. Perfect with spicy and Asian dishes, it will also go very well with blue cheeses.







