



Domaine Pithon-Paillé, Mozaik, AOP Anjou, White

AOP Anjou, 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.

PRESENTATION

The originality of our cuvée Mozalk is an assembly of Chenin Blanc from two great terroirs and subsoil of Anjou: schist of Anjou "black" and limestone of Anjou "white".

LOCATION

Left bank of the Loire River.

TERROIR

Schist of Anjou "black" and limestone of Anjou "white".

WINFMAKING

Grapes are pressed and then cold temperature settled. The fermentation takes place with natural yeasts in in wooden frustoconical vats.

AGFING

The cuvée was aged for one year in these same barrels. A drop of sulfur is added before bottling to preserve the purity of ours wines.

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

TASTING

With pale yellow color, the aromas of clear white and clear yellow fruits. The mouth-feel is ample with beautiful acidity and characteristic of Chenin and the subsoil of schist.

FOOD PAIRINGS

The MozaÏk Blanc served perfectly with fish in sauce, white meats or poultry.





