



# Domaine Pithon-Paillé, Grololo, Vin de France, Red Vin de France, VSIG, 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 grape vines are cultivated in organic farming which has been converted into bio dynamic farming.

#### **TERROIR**

Clay, limestone.

#### WINEMAKING

Short carbonic maceration, the extrac-tion of aromas and tannins is soft and smooth du-ring the fermentation in stainless steel tanks. A drop of sulfur is added before bottling to preserve the purity of ours wines.

### VARIETAL

Grolleau 100%

## GM: No.

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

# SERVING

16°C/61°F

### AGEING POTENTIAL

3 to 5 years

# **TASTING**

A garnet red color, on the nose, it has intense aromas of red fruits. The mouth-feel has beautiful acidity and a little tannic.

# FOOD PAIRINGS

The Grololo is best enjoyed as aperitif with a slice of charcuteries and cheeses.





