



Domaine Pithon-Paillé, Grololo, Vin de France, White 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.

TERROIR

Clay, limestone, schist.

WINEMAKING

The three grape varieties are pressed for a long time and slowly, and aged in vats for a year. The final blend, with proportions leaving room for the expression of each grape variety, is carried out at the last moment.

VARIETALS

Chenin ou chenin blanc 35%, Melon 35%, Sauvignon 30%

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

A golden yellow color, a fruity and charming nose enhanced by Sauvignon, a full and gree-dy mouth of Melon de Bourgogne, and a tension of Chenin.

FOOD PAIRINGS

Grololo is a wine that can be enjoyed as an aperitif, accompanied by a plate of cold meats and cheeses





