



Vignobles de la Loire

BRUNOLAFON
wine selection

Loire, Domaine Pithon-Paillé, Pierrebise (Demi-sec), AOP Anjou, Blanc

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.

TERROIR

Clay-silt soil on a schist subsoil

IN THE VINEYARD

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

WINEMAKING

Grapes are pressed and then cold temperature settled. The fermentation takes place with natural yeasts in Burgundy oak barrels. The cuvée was aged for a year and a half in these same barrels. A drop of sulfur is added before bottling to preserve the purity of our 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

AGEING POTENTIAL

10 to 15 years

TASTING

Pierrebise is a semi-dry with 12 g/L of sugar. It remains light, and the sweetness is now perfectly integrated. Pale yellow color, a nose on fruits and white flowers, and a mouth with a fresh and greedy attack, on notes of yellow and exotic fruits.

FOOD PAIRINGS

Pierrebise will go perfectly with exotic dishes, or fatty poultry. Compared to a sweet wine, it will make a lighter and fresher marriage with pressed or blue-veined cheeses.



Bruno Lafon Selection

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ABUSE OF ALCOHOL IS DANGEROUS FOR YOUR HEALTH. DRINK RESPONSIBLY.

