



Loire, Domaine Pithon-Paillé, Les Graviers, AOC Bourgueil, Rouge

AOC Bourgueil, 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 grape vines are cultivated in organic farming which has been converted into bio dynamic farming.

TERROIR

Clay-silt soil on limestone subsoil

WINEMAKING

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

VARIETAL

Cabernet franc 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

10 to 15 years

TASTING

A deep red color, a nose mixing aromas of leather and black fruits, and a mouth with a silky texture reminiscent of clays, little tannic.

FOOD PAIRINGS

Bourgueil Gravier is a wine that goes very well with red meat dishes, meats of character such as game, or even dishes in sauce for the older vintages.







