



Loire, Voyage dans les vignes, Pesked, Vin de France, Blanc

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

Pesked Blanc is a floral, saline and delicate wine, the pure product of a maritime terroir.

TERROIR

Clay, limestone.

WINEMAKING

It is harvested at the beginning of the harvest, vinified and aged in underground vats for 6 months.

AGEING

Aged in bottle.

VARIETALS

Melon de Bourgogne 90%, Grolleau 10%

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

Pesked Blanc is a floral, saline and delicate wine, the pure product of a maritime terroir.

FOOD PAIRINGS

It goes wonderfully well with fish and seafood, accompanied by good rye bread and salted butter.



