



Vignobles de la Loire

BRUNOLAFON
wine selection

Domaine Pithon-Paillé, Brut de Chenin, AOP Crémant de Loire, White

AOP Crémant de Loire, 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.



WINEMAKING

Our grapes are pressed and then cold temperature settled. The fermentation takes place with natural yeasts in Burgundy barrels. The particularity of this sparkling wine resides in its method of drawing. It consists in using the must of the vintage year to accomplish the drawing of the base wine of the previous vintage. The base wine stays 12 months in barrels of 2-3 wines and one year on slats. Zero dosage.

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

TASTING

Brut de chenin is a sparkling wine with fine bubbles. On the nose, it has a complex bouquet of ripe fruits and white flowers, accompanied by notes of dried fruits. In the mouth, the attack is frank, then it leaves space for a gourmet and round mouth.

FOOD PAIRINGS

Brut de Chenin is a sparkling wine of gastronomy. Even if as appetizer wine, it will be perfect for fish and shellfish. Furthermore, it will match very well with poultry in sauce or fruit desserts.



Bruno Lafon Selection

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

