



BRUNO LAFON

wine selection



Domaine Pithon-Paillé, La Fresnaye, AOP Anjou, White, 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.

THE WINE

The grapes come from the lieu-dit of La Fresnaye, in the heart of Anjou's black schists, lies on a vein of Paleozoic Devonian limestone on the southern bank of the Layon.

VINIFICATION

Grapes are pressed and then cold temperature settled. The fermentation takes place with natural yeasts in in wooden "tronconique" vats. The cuvée was aged for one year in these same barrels. A drop of sulfur is added before bottling to preserve the purity of ours wines.

VARIETALS

Chenin blanc 100%

SERVING

12°C / 54°F

TASTING NOTES

With pale yellow color, the aromas of clear white and clear yellow fruits. The mouth-feel is ample with beautiful acidity and characteristic of Chenin and the subsoil of schist.

FOOD AND WINE PAIRINGS

This anjou served perfectly with leanfish, or hard cheeses.

