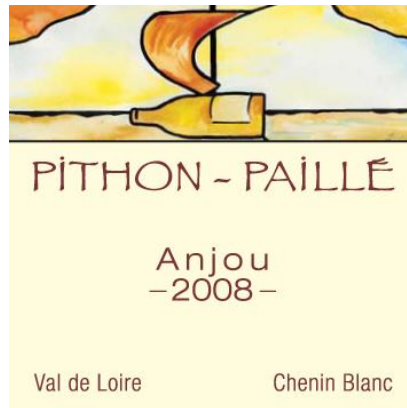


Anjou 2008



| | |
|------------------------|---|
| Varietal: | Chenin Blanc |
| Terroir: | Blend of 2 different soil types: half limestone from the vineyards in the Puy Notre Dame area and half schist (type of slate) from the slopes of the Loire in the Layon region. |
| Elevage /Aging: | 10 months in barrels of 2 to 6 years old. |
| Bottling: | End July 2009 |
| Bottles : | 13 500 and 300 magnums |
| Alcohol: | 13° |
| Total acidity: | 5.10 |
| Sugar: | less than 2 grams per litre |

Pithon-Paillé was created in the beginning of 2008 by Isabelle and Jo Pithon, along with Wendy and Joseph Paillé. Joseph, the son of Isabelle, has worked with vines and wines since age 13. He already he has a great experience in the Loire Valley, Burgundy, Roussillon, Ontario and the United States. This is where he met Wendy, South-African born.

Our aim is to produce wine of quality. We are "negociant eleveur", purchasing organic grapes for the most part, and personally vinifying it. We age our wine in oak barrels and large oak tanks. We also farm 7 hectares of vineyards in organic culture.