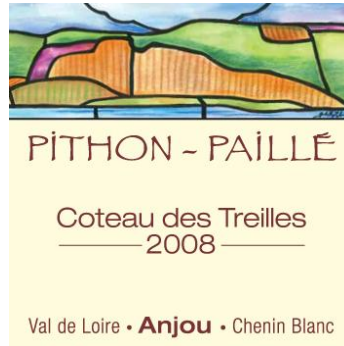


PITHON - PAILLÉ


Vins du Val de Loire • Loire Valley Wines

Anjou Coteau des Treilles 2008



Varietal: Chenin Blanc

Terroir : Les Treilles is a slope in Beaulieu sur Layon which was abandoned after the war in the 1940's, slopes are between 30 à 70% steep, full southern exposure. We bought 70 different parcels from 25 different owners and started planting in 2000. We have already planted 3 hectares out of the 5 plantable, and we will be keeping 2 hectares of rock and thin landscape to preserve and protect the bio diversity of fauna and flora. We also work with an organization called LPO that protects birds and we are in the process of having this zone classified as a protected area.

Culture : Certified Organic 

Yield : 15 Hectoliters / Hectare (frost in spring)

Aging : 10 months in 1 – 3 year old barrels and 10% new barrels

Bottling: End August 2009

Quantity : 2 700 bottles

Alcohol : 13°

Total Acidity : 6.10

Sugar : less than 2 grams

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.