


## Anjou Fresnaye 2008



Varietal :	Chenin Blanc
Terroir :	From our vines at la Fresnaye in St Aubin de Luigné – Maine et Loire 1.5 hectares on round pebbles and clay
Culture :	Certified Organic 
Yield:	25 Hectoliters / Hectare (frost in spring)
Aging:	10 months in barrels of 1 – 3 year old and 10% new barrels
Bottling:	End August 2009
Quantity:	4 200 bottles
Alcohol:	13°
Total Acidity:	5.20
Sugar:	3 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.*