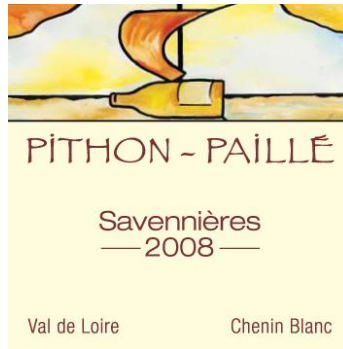


Savennières 2008



Varietal :	Chenin Blanc
Terroir:	Selection of 30 year old vines on top of the town of Savennières on schistes (slate)
Aging:	10 months in 1- 3 year old barrels and 20% new barrels
Bottling:	End July 2009
Quantity:	2 000 bottles
Alcohol:	13°
Total Acidity:	5.20
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