

MON P'TIT PITHON' Blanc 2022

Region: Roussillon

Appellation: Côtes Catalanes IGP

Grapes: 40% Macabeu, 40% Grenache Blanc, 20% Grenache Gris (the grapes are sourced from 5 organically farmed Domaines located in Calce and Baixas)

Average Vine Age: 20 years

Soils: Clay and limestone soils

Farming: Organic (ECOCERT)

Harvest: Hand harvested

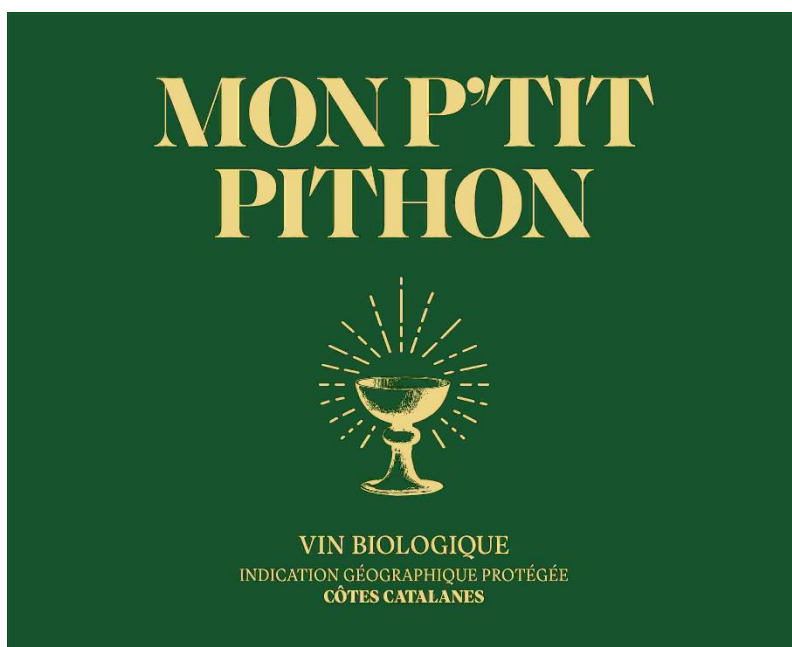
Yield: 50hl/ha

Winemaking: Direct pressing of the whole bunches and fermented in stainless steel tanks using only the naturally occurring indigenous yeasts. The wine undergoes full malolactic fermentation and there is no stirring of the lees. The components are blended after the completion of malolactic fermentation.

Maturation: Aged 7 months in stainless steel tanks.

pH: 3.3

Total SO2: 22ppm



MON P'TIT PiTHON Rouge 2022

Region: Roussillon

Appellation: Côtes Catalanes IGP

Grapes: 34% Grenache Noir, 33% Syrah, 33% Mourvèdre (the grapes are sourced from 5 organically farmed Domaines located in Calce and Baixas)

Average Vine Age: 20 years old

Soils: Assembly of parcels on soils of schist, limestone, clay, and marl.

Farming: Organic

Harvest: Hand harvested

Yield: 50 hl/ha

Winemaking: 100% whole berry co-fermentation in large stainless-steel tanks. Only the naturally occurring indigenous yeasts were used and a low dose of sulfur was added after the completion of malolactic fermentation.

Maturation: Aged 7 months in large stainless-steel tanks. Prior to bottling there is a light clarifying filtration and low dose of sulfur added.

pH: 3.4

Total SO₂: 25ppm



MON P'TIT PiTHON Rouge 2021

Region: Roussillon

Appellation: Côtes Catalanes IGP

Grapes: 34% Grenache Noir, 33% Syrah, 33% Mourvèdre (the grapes are sourced from 5 organically farmed Domaines located in Calce and Baixas)

Average Vine Age: 15 years old

Soils: Assembly of parcels on soils of schist, limestone, clay, and marl.

Farming: Organic

Harvest: Hand harvested

Yield: 40 hl/ha

Winemaking: 100% whole berry co-fermentation in large stainless-steel tanks. Only the naturally occurring indigenous yeasts were used and a low dose of sulfur was added after the completion of malolactic fermentation.

Maturation: Aged 7 months in large stainless-steel tanks. Prior to bottling there is a light clarifying filtration and low dose of sulfur added.

pH: 3.32

Total SO₂: 32ppm



Olivier Pithon 'Cuvée Laïs' Blanc 2021

Region: Roussillon

Appellation: Côtes Catalanes IGP

Grapes: 60% Macabeu, 20% Grenache Gris, 20% Grenache Blanc

Average Vine Age: 45 years

Altitude: 985 feet (300m)

Soils/Terroir: From multiple parcels with soils of Schist (80%) and clay-limestone (20%).

Farming: Biodynamic

Harvest: Hand harvested

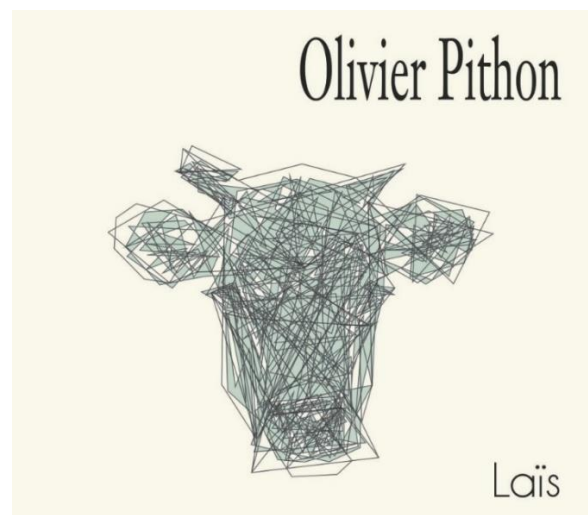
Yield: 40 hl/ha

Winemaking: Each variety and parcel are harvested, whole cluster pressed, and fermented separately. After 1 night of cold settling, the juice is racked off the gross lees with half of the volume going to 500L French oak barrels (20% new oak) and the other half going to large oak vats. Fermentation begins spontaneously using only the naturally occurring indigenous yeasts. The wine undergoes full malolactic fermentation and there is no stirring of the lees.

Maturation: Each variety is aged separately for 10 months in 500L French barrels (20% new oak). Approximately 1 month prior to bottling the wine is blended in stainless steel tanks and a low dose of sulfur is added. The wines are bottled unfinned and unfiltered.

pH: 3.10

Total SO₂: 40ppm



Olivier Pithon 'Cuvée Laïs' Blanc 2020

Region: Roussillon

Appellation: Côtes Catalanes IGP

Grapes: 60% Macabeu, 20% Grenache Gris, 20% Grenache Blanc

Average Vine Age: 40 years

Altitude: 985 feet (300m)

Soils/Terroir: From multiple parcels with soils of Schist (80%) and clay-limestone (20%).

Farming: Biodynamic

Harvest: Hand harvested

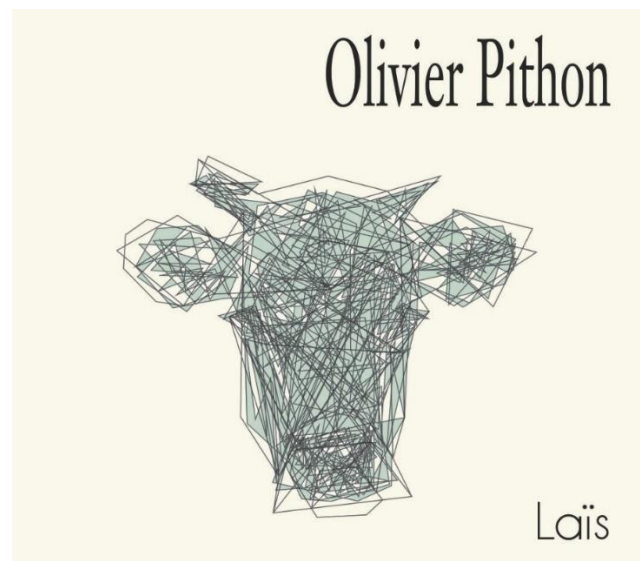
Yield: 20 hl/ha

Winemaking: Each variety and parcel are harvested, whole cluster pressed, and fermented separately. Prior to fermentation the juice undergoes 1 night of cold settling, then is racked off the gross lees straight into 600L French oak demi-muids (20% new oak). Fermentation begins spontaneously using only the naturally occurring indigenous yeasts. The wine undergoes full malolactic fermentation and there is no stirring of the lees.

Maturation: Each variety is aged separately for 10 months in 600L French oak demi-muids (20% new oak). Approximately 1 month prior to bottling the wine is blended in stainless steel tanks and a low dose of sulfur is added. The wines are bottled after a light filtration.

pH: 3.29

Total SO₂: 24ppm



Olivier Pithon 'Cuvée Laïs' Rouge 2020

Region: Roussillon

Appellation: Côtes du Roussillon AOP

Grapes: 30% Carignan Noir, 40% Grenache Noir, 20% Mourvèdre, 10% Syrah

Average Vine Age: 80 years

Altitude: 250m (820 feet)

Soils/Terroir: Assembly of parcels on soils of schist, limestone, and marl.

Farming: Biodynamic

Harvest: Hand harvested

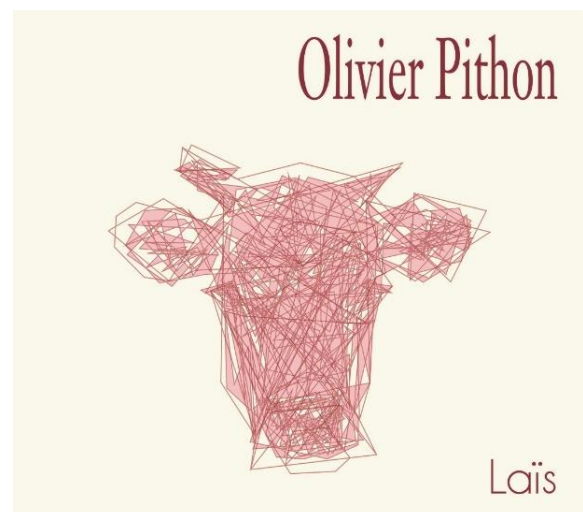
Yield: 40 hl/ha

Winemaking: Each variety and parcel are harvested and vinified separately by soil type. Fermented 75% in concrete tanks and 25% in large oak vats, using only the naturally occurring indigenous yeasts. 70% of the clusters were destemmed and fermented whole berry. The stems were retained for 30% of clusters. Approximately 3 weeks after the start of fermentation each tank is pressed, and the juice transferred back to concrete and stainless-steel tanks to complete fermentation.

Maturation: Each variety is aged separately for 20 months, half in concrete tanks and half in used 600L French oak demi-muids. Approximately 6 weeks prior to bottling the wine is blended in stainless steel tanks and a low dose of sulfur is added. The wines are bottled unfined and unfiltered.

pH: 3.4

Total SO₂: 29ppm



Olivier Pithon 'Cuvée Laïs' Rouge 2019

Region: Roussillon

Appellation: Côtes du Roussillon AOP

Grapes: 40% Carignan Noir, 40% Grenache Noir, 10% Mourvèdre, 10% Syrah

Average Vine Age: 50+ years

Altitude: 250m (820 feet)

Soils/Terroir: Assembly of parcels on soils of schist, limestone, and marl.

Farming: Biodynamic

Harvest: Hand harvested

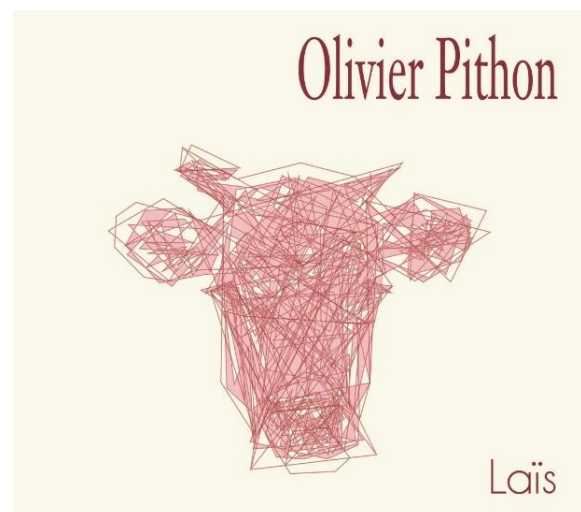
Yield: 15 hl/ha

Winemaking: Each variety and parcel are harvested and vinified separately by soil type. Fermentation is carried out half in concrete and half stainless-steel tanks with approximately 70% whole clusters. Fermentation begins spontaneously using only the naturally occurring indigenous yeasts. Approximately 3 weeks after the start of fermentation each tank is pressed, and the juice transferred back to concrete and stainless-steel tanks to complete fermentation.

Maturation: Each variety is aged separately for 20 months, half in concrete tanks and half in used 600L French oak demi-muids. Approximately 6 weeks prior to bottling the wine is blended in stainless steel tanks and a low dose of sulfur is added. The wines are bottled unfinned and unfiltered.

pH: 3.34

Total SO₂: 32ppm



Olivier Pithon 'Le Pilou' Rouge 2020

Region: Roussillon

Appellation: Côtes Catalans IGP

Grapes: 90% Carignan Noir, 10% Grenache Noir

Average Vine Age: 100+ years

Altitude: 250m (820 feet)

Soils/Terroir: Limestone plateau

Farming: Biodynamic

Harvest: Hand harvested

Yield: 20 hl/ha

Winemaking: Each variety is harvested and vinified separately. 100% destemmed whole berry fermentation in concrete tanks using only the naturally occurring indigenous yeasts. Approximately 3 weeks after the start of fermentation each tank is pressed, and the juice transferred back to concrete tanks to complete fermentation. After the completion of fermentation, the components are blended and transferred to a combination of used 600L French oak demi-muids (80%) and Amphora (20%) for maturation.

Maturation: Aged 18 months in a combination of used 600L French oak demi-muids (80%) and Amphora (20%). A low dose of sulfur is added prior to bottling, and the wines are bottled unfiltered and unfiltered.

pH: 3.4

Total SO₂: 30ppm



Olivier Pithon 'Le Pilou' Rouge 2019

Region: Roussillon

Appellation: Côtes Catalans IGP

Grapes: 90% Carignan Noir, 10% Grenache Noir

Average Vine Age: 100+ years

Altitude: 250m (820 feet)

Soils/Terroir: Limestone plateau

Farming: Biodynamic

Harvest: Hand harvested

Yield: 15 hl/ha

Winemaking: Each variety is harvested and vinified separately. 100% destemmed whole berry fermentation in concrete tanks using only the naturally occurring indigenous yeasts. Approximately 3 weeks after the start of fermentation each tank is pressed, and the juice transferred back to concrete tanks to complete fermentation. After the completion of fermentation, the components are blended and transferred to a combination of used 600L French oak demi-muids (80%) and Amphora (20%) for maturation.

Maturation: Aged 18 months in a combination of used 600L French oak demi-muids (80%) and Amphora (20%). A low dose of sulfur is added prior to bottling, and the wines are bottled unfiltered and unfiltered.

pH: 3.34

Total SO₂: 32ppm



Olivier Pithon 'Cuvée Laïs' Blanc 2019

Region: Roussillon

Appellation: Côtes Catalanes IGP

Grapes: 60% Macabeu, 20% Grenache Gris, 20% Grenache Blanc

Average Vine Age: 42 years

Altitude: 985 feet (300m)

Soils/Terroir: From multiple parcels with soils of Schist (80%) and clay-limestone (20%).

Farming: Biodynamic

Harvest: Hand harvested

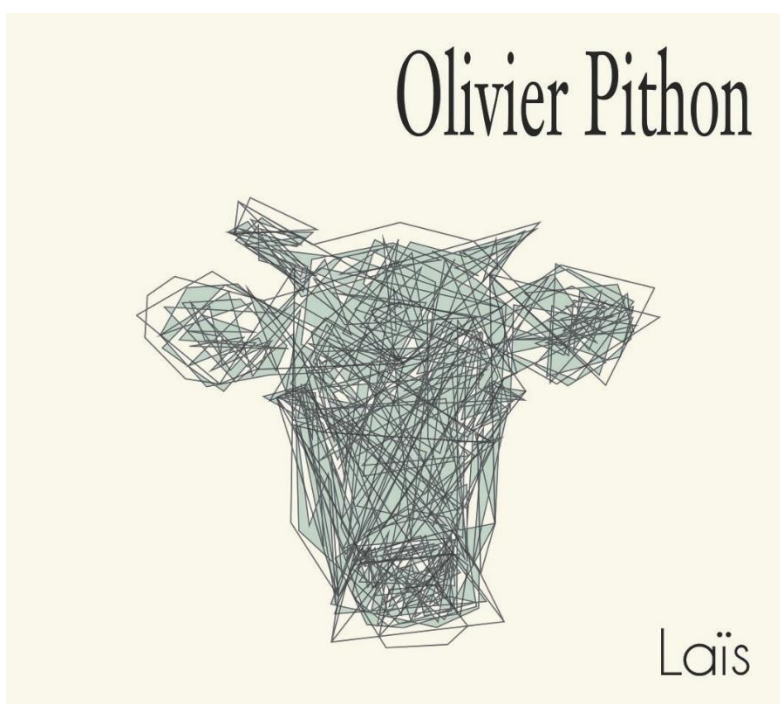
Yield: 35 hl/ha

Winemaking: Whole bunch pressing and fermented in barrel using only the naturally occurring indigenous yeasts. The wine undergoes full malolactic fermentation and there is no stirring of the lees.

Maturation: Aged for 10 months, half in neutral 228L French oak barrels and half in 600L oak demi-muids.

pH: 3.24

Total SO₂: 25ppm



Olivier Pithon 'MON P'TIT PiTHON' ROUGE 2018

Region: Roussillon

Appellation: Côtes Catalanes IGP

Grapes: 34% Grenache Noir, 33% Syrah, 33% Mourvèdre

Average Vine Age: 30 years old

Soils: Clay and limestone soils

Farming: Organic (ECOCERT)

Harvest: Hand harvested

Yield: 38 hl/ha

Winemaking: Blend of whole cluster and whole berry fermentation in concrete tanks using only the naturally occurring indigenous yeasts.

Maturation: Aged 6 months in concrete tanks.

MON P'TIT PiTHON

Indication Géographique Protégée Côtes Catalanes

Millésime **2018**

Mis en bouteille par SARL BCP F66600 Calce France

Red wine - Vin rouge - Produit de France - Product of France - 13% alc./vol. - 750 ml

Contient des sulfites - Contains sulphites

COULEUR
**ROU
GE**

Olivier Pithon 'MON P'TIT PiTHON' BLANC 2018

Region: Roussillon

Appellation: Côtes Catalanes IGP

Grapes: 34% Macabeu, 33% Grenache Gris, 33% Grenache Blanc

Average Vine Age: 30 years

Soils: Clay and limestone soils

Farming: Organic (ECOCERT)

Harvest: Hand harvested

Yield: 37hl/ha

Winemaking: Direct pressing of the whole bunches and fermented in stainless steel tanks using only the naturally occurring indigenous yeasts. The wine undergoes full malolactic fermentation and there is no stirring of the lees.

Maturation: Aged 6 months in stainless steel tanks.

MON P'TIT PiTHON

Indication Géographique Protégée Côtes Catalanes

Millésime **2018**

Mis en bouteille par SARL BCP F66600 Calce France

White wine - Vin Blanc - Produit de France - Product of France - 12,5% alc./vol. - 750 ml

Contient des sulfites - Contains sulphites

COULEUR
BLANC

Olivier Pithon 'Cuvée Laïs' Blanc 2018

Region: Roussillon

Appellation: Côtes Catalanes IGP

Grapes: 60% Macabeu, 20% Grenache Gris, 20% Grenache Blanc

Average Vine Age: 40 years

Altitude: 250m (820 feet)

Soils/Terroir: Schist hillsides

Farming: Biodynamic

Harvest: Hand harvested

Yield: 18 hl/ha

Winemaking: Whole bunch pressing and fermented in barrel using only the naturally occurring indigenous yeasts. The wine undergoes full malolactic fermentation and there is no stirring of the lees.

Maturation: 8-10 months in new, 1- and 2-year-old barrels, and a portion in 600L puncheon.

pH: 3.20

Total SO₂: 40ppm



Olivier Pithon 'Cuvée Lais' Rouge 2018

Region: Roussillon

Appellation: Côtes du Roussillon AOP

Grapes: 40% Carignan Noir, 40% Grenache Noir, 20% Mourvedre

Average Vine Age: 40 years

Altitude: 250m (820 feet)

Soils/Terroir: Assembly of parcels on soils of schist, limestone and marl.

Farming: Biodynamic

Harvest: Hand harvested

Yield: 30 hl/ha

Winemaking: The grapes are vinified by soil type using a blend of whole cluster, whole berry and crushed grapes in concrete and stainless tanks. Only the naturally occurring indigenous yeasts are used in the fermentation.

Maturation: Aged 6-10 months in a combination of concrete and large neutral barrels.

pH: 3.05

Total SO₂: 40ppm



Olivier Pithon 'La D18' Blanc 2018

Region: Roussillon

Appellation: Côtes Catalanes IGP

Grapes: 50% Grenache Gris, 50% Grenache Blanc

Average Vine Age: 40 years

Altitude: 820 feet (250m)

Soils/Terroir: Schist hillsides along the road between Calce and le Col de la Dona.

Farming: Biodynamic

Harvest: Hand harvested

Yield: 20 hl/ha

Winemaking: Whole bunch pressing and fermented in Foudre using only the naturally occurring indigenous yeasts. The wine undergoes full malolactic fermentation and there is no stirring of the lees.

Maturation: Aged 18 months in Foudre.

pH: 3.23

Total SO₂: 36ppm



La D18

Olivier Pithon 'La D18' Blanc 2017

Region: Roussillon

Appellation: Côtes Catalanes IGP

Grapes: 50% Grenache Gris, 50% Grenache Blanc

Average Vine Age: 40 years

Altitude: 250m (820 feet)

Soils/Terroir: Schist

Farming: Biodynamic

Harvest: Hand harvested

Yield: 11 hl/ha

Winemaking: Whole bunch pressing and fermented in large barrels using only the naturally occurring indigenous yeasts. The wine undergoes full malolactic fermentation and there is no stirring of the lees.

Maturation: 12-16 months in large used oak barrels.

pH: 3.35

Total SO₂: 40ppm

