

An Integrity Wines Selection

Domaine Olivier Pithon Cuvee Lais

Vin de Pay Cotes Catalanes

- Production : 700 Cases
- Yield : 15 hl/ha (less than 1 ton/acre)
- Surface : 4,5 ha
- Climate: Mediterranean
- Hand harvested
- Bush or Goblet trained vines
- Soil: Shale, Marl, Calcareous-Clay
- Varieties: Carignan, Grenache Noir, Syrah and Mourvedre
- Vinification: Vines are vinified by soil, then blended in concrete tank. Maceration takes place for three to four weeks, and then aged in 600L puncheon 14 to 18 months depending on the vintage.



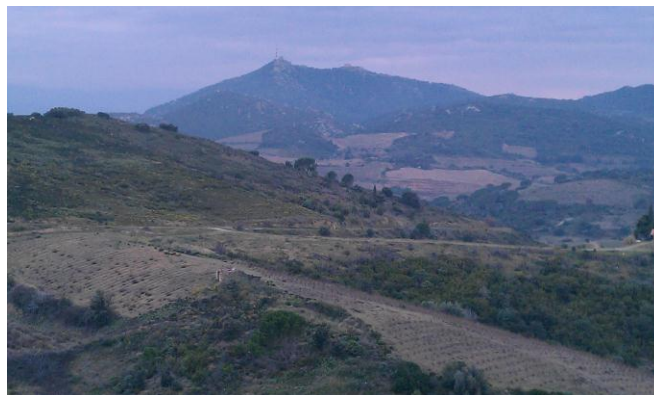
Domaine Info:

- Founded: 2001 by Olivier Pithon, from a long time Loire family of vignerons
- Region: Roussillon
- Surface: 15 hectares (37 acres)
- Total Volume: 35.000 bottles (2,900 cases)
- Cultivation: biological and biodynamic
- Soil: Shale, Marl, calcareous-Clay

The climate is Mediterranean, with hot dry summers, rainy winters, and moderate springs and autumns. With influence from the Tramontane wind, the local, gentler version of the Mistral blows from the north-west. It is dry, cold and often violent, carrying air from Polar Regions. In summer it brings clear blue skies and relief from the heat. In winter it just brings cold air.



Certified Organic by AB in 2002 and certified biodynamic by Biodyvin in 2010, Olivier is passionate about respect for the land. His commitment to the living farm is evident in everything he does in the vineyard and in the cellar.



For more information please contact us at www.integritywines.net, or call us at 404.808.8788.