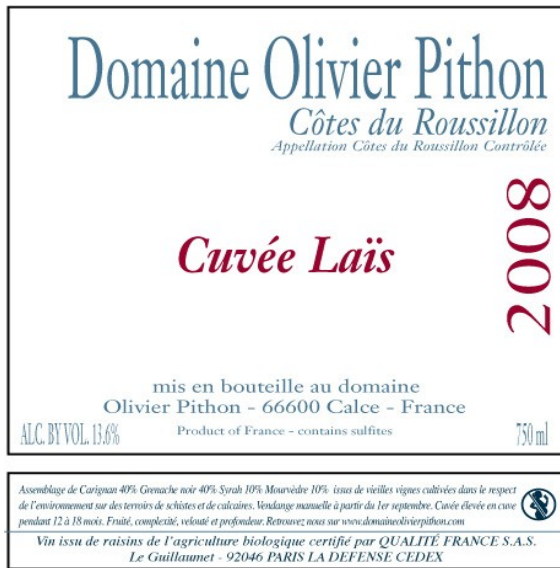


Cuvée Laïs



Maybe it's strange to name a wine with the name of a cow. Not so twisted when one knows Laïs, a Jersey in Catalonia. It sums up quite well the wine

Production : 20.000 bottles
Yield :30hl/ha
Surface : 4,5 ha

This wine is fermented for three to four weeks and then aged in barrels or large casks for 4 to 18 months according to the vintage. This allows all the richness and the complexity of these concentrated grapes to come out. But the concentration is not our only worry. We need to know how to capture the volume and the freshness and achieve a balance which satisfies us.



Barrels of Laïs

Domaine Olivier Pithon
VINEGROWER IN BIOLOGICAL CULTIVATION
19 route d'Estagel
66600 Calce - FRANCE
Tel/Fax: (0033)4 68 38 50 21
pithon.olivier@wanadoo.fr