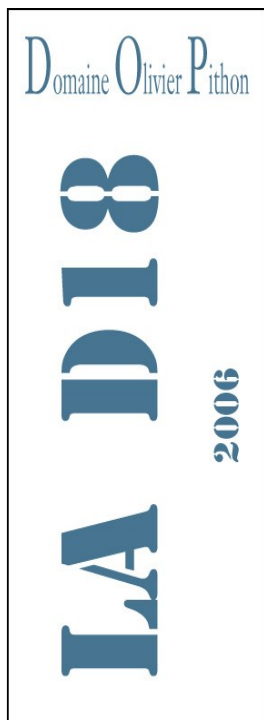
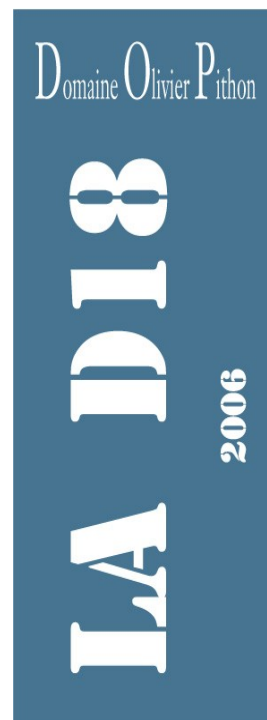


# LA D18



*D18 for ever*

**Production : 2.666 bottles**  
**Yield : 10hl/ha**  
**Surface : 2 ha**



When you have borrowed the name of this road between Calce and Le Col de la Dona, you tell yourself that it works well, it's a good name for a cuvée. Above all for one which is uniquely based on a selection of the best slopes of White and Grey Grenache. These vines brought us such great satisfaction in 2001 that there grew the desire to explore all their richness and their complexity to make a great white wine. To grow and nurture this wine in wooden vats for twelve to sixteen months, appeared to us the minimum we could do to bring out the density of these beautiful grapes.



*Bugarach in the mist from the D18*



*Canigou from the D18*

**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](mailto:pithon.olivier@wanadoo.fr)

# Cuvée Laïs



Bizarre d'appeler un vin par un nom de vache. Pas si tordu quand on connaît Laïs, une Jersiaise, en pays catalan.

Une macération de trois à quatre semaines, puis un élevage en foudre de 14 à 18 mois selon les millésimes, permettent de relever toute la richesse, la complexité de ces raisins concentrés. Mais la concentration n'est pas notre seule préoccupation. Il faut savoir capter le volume et la fraîcheur, pour atteindre l'équilibre qui nous satisfait.

**Production : 15 000 bouteilles**  
**Rendement : 25h/ha**  
**Surface : 4,5 ha**



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# Mon P'tit Python



The young vineyards of Grenache Noir bought in 2007 gave us whole satisfaction to elaborate this vintage.

I look for fruit, curvature and pleasure. A wine to be drunk with friends, during a friendly meal. The simple pleasures of the life as the food, to drink, to laugh could summarize this P'tit Python.



*Donatien 03/02/07*

**Production : 4000 bottles**

**Yield : 40hl/ha**

**Surface : 1 ha**

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# Le Pilou



**Production: 2000 bottles to share between amateurs**

**Yield: 20hl/ha**

**Surface: 50 ares**

A cuvée composed exclusively of our king vine... the **Carignan**. These 100 years old vines on the calcium area and 60 year old on the shale, are tended with love to extract the very best grapes, that's the stuff !

We wish through this selection to show the expression of a vine plant which, although noble, is in the process of coming out from the rights of appellation.

A fermentation of 18 months in "demi-muids" allows us to keep the velvety freshness and the finess of this wine.



*Pilou, is mad!*

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