

# Domaine Olivier Pithon "La D18" dry white 2023



## Product price:

**€270.00**

## Product features:

Area: ROUSSILLON

Winemaker: Olivier Pithon

Vintage: 2023

Appellation: Côtes du Roussillon

Color: dry white

Unit Price: 30-50 €

Size: 75cl

organic or not: biodynamic and organic certified  
agriculture

Cépage dominant: grenache gris

## Product short description:

The great cuvée of grenaches (white and gray) with a touch of macabeu (15%) by Olivier Pithon. A must-have that can be kept for at least 5 years.

## Product description:

**PRESENTATION OF DOMAINE O. PITHON**  
**+ ALL ITS OTHER CUVEES IN STOCK**

Comments on this

## Domaine Olivier Pithon D18 dry white 2023:

**La Revue du Vin de France** (K. Valentin, Nov. 2025, Roussillon: the infinite nobility of Catalan whites)  
: Olivier Pithon arrived over twenty years ago in Calce. From the start, the Angers winemaker, brother of Jo Pithon, mastered the acidity of the grapes from the South, quite different from the light Chenins of

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*the Loire, and his production, half red, half white, is captivating. Today, he still produces some of the most desirable cuvées in the area, with a particular sensitivity towards the whites. A fervent defender of expressing terroirs through Grenache Gris and Macabeu, he also plants Clairette blanche and rose, Bourboulenc, and Albarino... All means are good to find freshness, starting with the grapes' ability to withstand drought. Olivier Pithon bets on the aging potential of the blancs, so we delight in wines that have at least aged for two years.*

**Technical sheet written by the domaine:**

When you have already taken this departmental road 18 between Calce and the Col de la Dona, you think it deserved a cuvée name. Especially this one, solely based on a selection of the finest slopes of Maccabeu and Grenache Blanc and Gris.

These grape varieties brought us such satisfaction in 2001 that we felt the urge to explore all their richness and complexity to create a great white wine.

Vinifying and aging this wine in wooden vats for twelve to sixteen months seems to us a minimum to accompany the density of these beautiful grapes.

**Appellation:** IGP Côtes Catalanes

**Terroir:** Schist terroir

**Grape varieties:** 85% Grenache Gris and Blanc, 15% Macabeu

**Harvest:** by hand, parcel selection

**Vinification:** by direct pressing, settling at 6°C

**Aging:** in wooden vats for 14 to 16 months

**Yield:** 20hl/ha

**Area:** 2 ha