

Domaine Olivier Pithon "Lais" dry white 2023



Product price:

€138.00

Product features:

Area: ROUSSILLON

Winemaker: Olivier Pithon

Vintage: 2023

Appellation: Côtes du Roussillon

Color: dry white

Unit Price: 20-30 €

Size: 75cl

organic or not: biodynamic and organic certified agriculture

RVF: 91/100

Bettane + Desseauve: 91/100

Cépage dominant: grenache gris

Alcool: 13

Product short description:

91/100 RVF. A straightforward wine from the south (grenache gris and blanc, maccabeu) that is lively right from the start, balanced, and will evolve towards minerality over time... for those who can resist; as it is already delightful in 2025 and one wonders how it can improve!

Product description:

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

Comments on this

Domaine Olivier Pithon Lais blanc sec 2023

La Revue du Vin de France (Feb 2026): **91/100**. *The Loire origins of Olivier Pithon are not foreign to the stylistic renewal of which he was a major player in the 2000s. Supported by the beautiful terroir of*

Calce, he immediately focused on finesse and freshness, both in red and white. The cuvée Laïs perfectly embodies this quest for freshness and drinkability, playing with the limits of ripeness while retaining substance.

Guide RVF des Meilleurs Vins de France 2026 (Sept 2025): **91/100**. *On the edge between just ripeness and perfect maturity, Laïs blanc 2023 provides immediate pleasure without losing its aging potential.*

La Revue du Vin de France (K. Valentin, Nov. 2025, Roussillon: the infinite nobility of Catalan whites) : *Olivier Pithon arrived in Calce over twenty years ago. 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 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 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.*

Wine sheet written by the domaine:

Strange to name a wine after a cow. Not so twisted when you know Laïs, a Jersiaise, in Catalan country. It sums up the wine quite well. All the freshness and northern vivacity married to Mediterranean richness.

Maccabeu, Grenache Blanc, and Gris from schistous slopes, with varied exposures, make up this blend. Fermentation and aging take place in barrels (50% foudres and 50% barriques), new or one or two wines, for eight to ten months. Always in this spirit of respecting the grape, the wood knows how to be discreet to let very fresh floral notes speak. Therefore, this wine can be enjoyed in its youth, on the vivacity of aromas and palate, or be waited for to be surprised by a very mineral evolution.

Appellation: IGP Côtes Catalanes

Terroir: Schist, in Calce

Grapes: Grenache Gris, Blanc, and Macabeu

Harvest: by hand

Winemaking: traditional, direct pressing

Aging: 1/2 barrique and 1/2 foudre for 10 months

Yield: 35 hl/ha

Surface: 6 ha
