

Domaine Olivier Python "Le Pilou" red 2022 (3 bottles)



Product price:

€136.50

Product features:

Area: ROUSSILLON

Winemaker: Olivier Python

Vintage: 2022

Appellation: Côtes du Roussillon

Color: red

Unit Price: 30-50 €

Size: 75cl

organic or not: biodynamic and organic certified agriculture

Cépage dominant: carignan

Product short description:

A superb single-parcel cuvée from Python. Already magnificent in 2024, but will gain in finesse with time.

Product description:

PRESENTATION OF THE DOMAINE O. PYTHON
+ ALL ITS OTHER WINES IN STOCK

IGP Côtes Catalanes "Le Pilou" red 2022 by Olivier Python

La Revue du Vin de France (K. Valentin, Nov. 2025, Roussillon: the infinite nobility of Catalan whites) : *Olivier Python arrived in Calce more than twenty years ago. From the outset, this Anjou-born winemaker, brother of Jo Python, mastered the acidity of southern grapes, so different from the light*

Chenins of the Loire, and his production, half red and half white, is beguiling. Today, he still produces some of the most desirable cuvées in the area, with a particular sensitivity for whites. A fervent advocate of expressing terroirs through Grenache Gris and Macabeu, he also plants Clairette Blanche and Rose, Bourboulenc and Albariño... Every avenue is explored in the pursuit of freshness, beginning with the grapes' ability to withstand water scarcity. Olivier Pithon focuses on the ageing potential of white wines, so we can enjoy wines that have, at the very least, had two years of maturity.

Technical sheet written by the domaine:

Grape varieties: 80% old Carignan, 20% single-parcel selection of Grenache Noir

These old Carignan vines, established for more than 100 years on a limestone plateau, are lovingly tended to draw out the finest grapes: true bespoke craftsmanship! Through this selection, we want to show the expression of a grape variety which, though noble, is now being excluded from the appellation regulations.

An 18-month ageing period in demi-muids allows us to preserve the velvety texture, freshness and finesse of this wine.

Clay-limestone terroir.

Yield: 20hl/ha

Surface area: 2 ha