

Domaine Olivier Pithon "La D18" dry white 2023 (3 bottles)



Product price:

€136.50

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 Grenache (white and grey) with a touch of Macabeu (15%) by Olivier Pithon. An essential wine that will cellar for at least 5 years.

Product description:

PRESENTATION OF THE DOMAINE O. PITHON
+ ALL ITS OTHER WINES 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 in Calce more than twenty years ago. From the outset, this Anjou winegrower, brother of Jo Pithon, mastered the acidity of southern grapes, so different from the delicate*

Loire Chenins, and his production, evenly split between red and white, proved captivating. Today, he still produces cuvées among the most desirable in the area, with a particular sensitivity for whites. A fervent advocate of terroir expression through Grenache Gris and Macabeu, he also plants Clairette Blanche and Rose, Bourboulenc and Albariño... Every avenue is explored in the search for freshness, starting with the grapes' ability to withstand water stress. Olivier Pithon focuses on the ageing potential of the whites, so we delight in wines that have, at the very least, had two years.

Technical sheet prepared by the domaine:

Once you have taken this departmental road 18 between Calce and the Col de la Dona, you feel it was certainly worthy of a cuvée name. Especially this one, based solely on a selection from the finest slopes of Maccabeu and Grenache Blanc and Gris.

These grape varieties gave us such satisfaction in 2001 that we felt compelled to explore all their richness and complexity to craft a great white wine.

Vinifying and ageing this wine in wooden vats for twelve to sixteen months seems to us the minimum needed to support 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

Ageing: in wooden vats for 14 to 16 months

Yield: 20hl/ha

Area: 2 ha