



**CLOS CACHET**  
the finest French wines

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# DOMAINE PITHON-PAILLE

## Grololo Rouge

### 2021

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**Provenance:**

Anjou, Loire Valley

02

**Grape Variety:**

100% Grolleau

03

**Pairing:**

Charcuterie and cheeses

04

**Serving:**

Temperature: 11°C

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**Vineyard Cultivation:**

Jo Python started his famed domaine in 1978. His parents were winemakers in Anjou, and Jo has done as much as anyone to lift the appellation onto the world stage. His focus on dry whites, now commonplace, was very innovative in the last two decades of the 20th century. Also at the forefront of organic farming, he uses indigenous yeasts and the rejection of sugar and acid additions. Python works with a small handful of biodynamic growers – just one farmer for Grololo and another for the Mozaik Blanc – to create some of the freshest and most soulful wines in France. As he nears retirement, Jo has brought on the youthful and talented Adrien Moreau, a rising star in the Loire Valley, to help make the wines.



**Vinification:**

Short carbonic maceration with a gentle extraction of aromas and tannins during the fermentation in stainless steel tanks. A drop of sulfur is added before bottling to preserve purity of expression.



**Tasting Notes:**

A garnet red color, it has intense aromas of red fruits on the nose. The mouth-feel has beautiful acidity and is a little tannic. Drink now or cellar for 2 years - this Grololo is best enjoyed in its youth.



**Soil Type:**

Silty clay soil on limestone subsoil



**Method:**

Organic and Biodynamic

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**Trade Portal**

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