

**DVP**DOMAINES
ET VINS DE
PROPRIÉTÉ

CHRISTOPHE PICHON

IGP Collines Rhodaniennes
Red**PRESENTATION**

A renowned figure in the northern Rhône, Christophe Pichon has earned a reputation for his dedication to terroir and detail. On the steep slopes of appellations like Condrieu, Côte-Rôtie, and Saint-Joseph, he cultivates Syrah and Viognier with passion and precision. The estate follows sustainable viticultural practices and hand-harvests its grapes to maintain optimal quality. In the cellar, vinification is exacting, with barrel aging that enhances the natural complexity of the wines. His Condrieu is rich and aromatic with a silky texture, while his reds combine power and finesse, revealing black fruit, violet, and spice. A reference in the Rhône Valley.

VARIETAL

Syrah 100%

LOCATIONSurface area: Approximately 0.50 hectares.
Age of vines: Jeune vigne years old**TERROIR**

Soil: Micaschist with granite fillon. Shallow and very stony soil.

IN THE VINEYARD

Vines are trained on stakes ("échalas") for optimal aeration. Vineyard maintenance is entirely manual.
Density: 9,000 vines/ha
Yield: 35 hl/ha
Pruning: Gobelet

HARVEST

Grapes are harvested manually at optimal ripeness.

WINEMAKING

Destemming followed by fermentation in temperature-controlled stainless steel tanks. Two daily pump-overs and punch-downs. Temperature maintained between 25°C and 28°C. Maceration lasts 21 days. Pneumatic pressing. Natural start of malolactic fermentation. Natural tartaric stabilization through cold.

AGEING

Aged for 9 months in oak barrels.

SERVING

Serving temperature: 17°C

AGEING POTENTIAL

3 to 5 years

TASTING

The Mosaïque cuvée reveals a deep carmine-hued robe. The nose is fresh and indulgent, offering aromas of sour cherry, raspberry, and redcurrant, lifted by smoky notes and hints of leather and cedar that add complexity without overpowering the fruit. On the palate, the wine is silky, vibrant, and dense, with supple, well-integrated tannins. The persistent finish leaves a sense of balance and generosity. Aged for one year in barrels, this Syrah expresses the fruity and mineral character of the Rhône hillside terroirs with finesse.

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TEL. 03 80 61 53 70

ABUSE OF ALCOHOL IS DANGEROUS FOR YOUR HEALTH. DRINK RESPONSIBLY.



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VISUAL APPEARANCE

Deep carmine reflections.

AT NOSE

Sour cherry, raspberry, redcurrant, smoke, leather, cedar.

ON THE PALATE

Silky texture, fresh and dense, supple tannins, persistent and balanced finish

FOOD PAIRINGS

This elegant and approachable red pairs perfectly with hearty, flavorful cuisine. It's ideal with marinated beef skewers, grilled tuna steak, or oven-roasted vegetables. It also complements rustic dishes such as duck rillettes, country terrine, or winter vegetable gratin. For cheese pairings, opt for pressed varieties like Saint-Nectaire or young Cantal, which echo the wine's roundness and fruity notes.

PRODUCTION VOLUME

4 500

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