



DVP

DOMAINES
ET VINS DE
PROPRIÉTÉ

CHRISTOPHE PICHON

AOC Seyssel
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%

LOCATION

Surface area: Approximately 0.5 hectares.

Age of vines: 20 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

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 barrels.

SERVING

Serving temperature: 16 to 18°C

AGEING POTENTIAL

3 to 5 years

TASTING

The Mosaïque cuvée embodies the mineral elegance of the Seyssuel terroir. It displays a deep garnet robe with violet highlights. The nose is generous and complex, blending aromas of blackcurrant, wild blackberry, and violet, accented by sweet spices, graphite, and a smoky touch. On the palate, the wine offers bright acidity, fine structure, and velvety tannins. The finish is long, spicy, and subtly mineral. Aged for 9 months in multi-use barrels, this Syrah reveals a refined and contemporary expression of the northern Rhône Valley.

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10 RUE LAVOISIER, - 21700 NUITS ST GEORGES - FRANCE

TEL. 03 80 61 53 70

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



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VISUAL APPEARANCE

Deep garnet with violet reflections.

AT NOSE

Blackcurrant, wild blackberry, violet, sweet spices, graphite, smoky notes.

ON THE PALATE

Fresh acidity, fine structure, velvety tannins, long and spicy mineral finish.

FOOD PAIRINGS

This refined red wine pairs beautifully with grilled or slow-cooked red meats. It's an elegant match for duck breast with figs, herb-crusted lamb rack, or traditional veal blanquette. It also complements game dishes such as venison fillet with grand veneur sauce. For cheese pairings, opt for aged pressed cheeses like Laguiole or Salers, which echo the wine's structure and spicy aromas.

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