



CHRISTOPHE PICHON

AOP Côtes du Rhône
Red

DVP

DOMAINES
ET VINS DE
PROPRIÉTÉ



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.

VARIETALS

Syrah 85%, Grenache 15%

LOCATION

Surface area: Approximately 2 hectares.
Age of vines: 30 years old

TERROIR

Soil: Clay-limestone with rolled pebbles.

IN THE VINEYARD

Vines are trained on stakes ("échalas") to improve aeration. Vineyard maintenance is entirely manual.

HARVEST

Manual harvesting.

WINEMAKING

Total destemming. Fermentation in temperature-controlled stainless steel tanks. Maceration lasts 3 weeks with gentle pump-overs and punch-downs.

AGEING

Aged for 10 months in oak barrels, 10% of which are new.

SERVING

Serving temperature: 14 to 16°C

AGEING POTENTIAL

3 to 5 years

TASTING

The Symphonie cuvée reveals a deep ruby robe with violet highlights. The nose is expressive and charming, offering aromas of ripe red fruits, blackberry, and wild strawberry, lifted by soft spices and a hint of cocoa on the finish. On the palate, the attack is smooth, the fruit is generous, and the tannins are fine and well-integrated. A slightly peppery finish extends the elegance of this balanced and indulgent wine. Aged for 10 months in barrels, this Côtes du Rhône stands out for its freshness, roundness, and easy-drinking character, while showcasing the craftsmanship of Domaine Christophe Pichon.

VISUAL APPEARANCE

Deep ruby with violet reflections.

D.V.P. - DOMAINES & VINS DE PROPRIÉTÉ

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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AT NOSE

Ripe red fruits, blackberry, wild strawberry, soft spices, cocoa.

ON THE PALATE

Smooth attack, generous fruit, fine tannins, peppery and elegant finish.

FOOD PAIRINGS

This friendly red wine pairs perfectly with hearty, seasonal cuisine. It's ideal with grilled red meats, duck breast with cherries, or thyme-seasoned ribeye. It also complements slow-cooked dishes like chili con carne or herb-roasted pork. For cheese pairings, opt for pressed varieties such as Saint-Nectaire or Laguiole, which echo the wine's supple texture and spicy aromas.

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