

**DVP**DOMAINES
ET VINS DE
PROPRIÉTÉ

CHRISTOPHE PICHON

AOC Seyssel
White**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

Viognier 100%

LOCATION

Surface area: Approximately 0.5 hectares.

Age of vines: 20 years old

TERROIR

Micaschiste à Fillon de Granite. Sol peu profond et très caillouteux.

IN THE VINEYARD

Vines are trained on stakes to improve aeration. Vineyard maintenance is entirely manual.

Density: 9,000 vines/ha

Yield: 35 hl/ha

HARVEST

Grapes are harvested manually at optimal ripeness.

WINEMAKING

Pneumatic pressing of whole clusters. Cold settling. Fermentation in barrels without added yeast. Natural start of malolactic fermentation. Natural tartaric stabilization through cold. Wine is unfinned and filtered using tangential filtration.

AGEING

Aged for 9 months in barrels (1 to 2 wines old).

SERVING

Serving temperature: 13 to 15°C

AGEING POTENTIAL

3 to 5 years

TASTING

Diapason Blanc reveals a pale yellow robe with golden highlights. The nose is intense and elegant, led by aromas of ripe apricot, white peach, and acacia flowers, enriched with subtle woody notes and a hint of almond on the finish. On the palate, the wine impresses with its freshness and roundness, supported by a lovely tension that balances its aromatic richness. Aged for 11 months in barrels previously used for one to two wines, this Viognier shows remarkable finesse, evoking the airy style of fine Condrieu while asserting the unique identity of the Seyssuel terroir.

VISUAL APPEARANCE

Pale yellow with golden 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 apricot, white peach, acacia flowers, subtle wood, almond.

ON THE PALATE

Fresh and round, with balanced tension and aromatic depth.

FOOD PAIRINGS

This refined Viognier pairs beautifully with delicate and flavorful cuisine. It's ideal as an aperitif with seafood bites—shrimp fritters, salmon toasts, or grey shrimp—or with white fish in a light sauce. For a more original pairing, try it with mustard-glazed andouillettes topped with caramelized onions, or poultry with mild spices. For cheese, opt for fresh goat cheese or soft bloomy-rind varieties to highlight its silky texture and floral aromas.

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