



CHRISTOPHE PICHON

AOP Côte Rôtie
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.

VARIETAL

Syrah 100%

LOCATION

South-facing slopes on the Côte Blonde, located on the right bank of the Rhône.
Age of vines: 90 years old

TERROIR

Soil: Schist and gneiss on steep, sun-drenched hillsides.

IN THE VINEYARD

Vines are trained on stakes ("échalas") to optimize aeration and sun exposure. Green harvesting may be performed at veraison if needed.
Density: 9,000 vines/ha
Pruning: Gobelet
Yield: 39 hl/ha

HARVEST

Manual harvesting.

WINEMAKING

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

AGEING

Aged for 20 months in new oak barrels. Bottled in a single batch at the end of June.

SERVING

Serving temperature: 16 to 18°C

AGEING POTENTIAL

5 to 10 years

TASTING

La Comtesse en Côte Blonde reveals a deep ruby robe with violet highlights. The nose is refined and elegant, offering aromas of ripe raspberry, violet, white pepper, and graphite, with a subtle floral touch typical of the terroir. On the palate, the wine is structured, silky, and full of character, supported by fine, youthful tannins that are already well integrated. The aromatic profile is complex and evolving, with a long, lingering finish that hints at exceptional ageing potential. Aged for 20 months in new barrels, this pure Syrah embodies the depth and elegance of the finest Côte-Rôtie expressions.

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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VISUAL APPEARANCE

Deep ruby with violet reflections.

AT NOSE

Ripe raspberry, violet, white pepper, graphite, floral notes.

ON THE PALATE

Structured and silky, fine tannins, complex and evolving, long finish.

FOOD PAIRINGS

This exceptional red wine pairs beautifully with noble and flavorful dishes. It elevates beef Wellington, roasted pigeon with porcini mushrooms, or slow-cooked veal cheek. It also complements game dishes such as hare à la royale or venison stew. For cheese pairings, opt for aged pressed varieties like Cantal vieux or Laguiole, which echo the wine's structure and aromatic complexity.

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