

**DVP**DOMAINES
ET VINS DE
PROPRIÉTÉ

CHRISTOPHE PICHON

AOP Condrieu
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: Varies depending on the vintage; late harvest through successive selections.

Age of vines: 45 years old

TERROIR

Soil: South-facing granite slopes.

IN THE VINEYARD

Yield: 20 hl/ha

Manual vineyard work adapted to late harvest conditions.

HARVEST

Manual harvesting at overripe maturity, through successive passes.

WINEMAKING

Pneumatic pressing. Fermentation in barrels without added yeast. Natural tartaric stabilization through cold. No chaptalization or sulfite addition.

AGEING

Aged for a few months in barrels.

SERVING

Serving temperature: 10 to 12°C

AGEING POTENTIAL

5 to 10 years

TASTING

The Patience cuvée reveals a golden robe with amber highlights. The nose is rich and complex, offering aromas of dried apricot, quince, candied bergamot, and soft spices. On the palate, the wine is luscious and generous, balanced by a fine acidity that offsets the residual sugars. The finish is long, elegant, and vibrant, showcasing the subtlety of late-harvest Viognier. Produced only in favorable vintages, this sweet Condrieu reflects the patience of the winemaker and the nobility of its granite terraced terroir.

VISUAL APPEARANCE

Golden with amber reflections.

AT NOSE

Dried apricot, quince, candied bergamot, soft spices.

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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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ON THE PALATE

Luscious texture, fine acidity, long and elegant finish.

FOOD PAIRINGS

This sweet Condrieu pairs beautifully with refined and indulgent cuisine. It enhances foie gras with fig chutney, chicken tagine with apricots, or mild prawn curry. It also works wonderfully with blue cheeses such as Roquefort or Bleu d'Auvergne. For dessert, opt for an apricot tart, vanilla panna cotta, or almond cake. Served slightly chilled, it reveals its full aromatic complexity and balanced sweetness.

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