



# CHRISTOPHE PICHON

**DVP**

White

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

Viognier 100%

## LOCATION

Surface area: Approximately 1 hectare.

Age of vines: 5 à 35 years old

## TERROIR

Soil: 75% granite plateau, 25% lower hillside.

Yield: 40 hl/ha

## IN THE VINEYARD

Vines are trained on wire trellises to improve aeration. Soil is worked by tractor for older vines and by horse for younger vines.

## HARVEST

Manual harvesting.

## WINEMAKING

Whole-cluster pneumatic pressing. Cold settling. Fermentation in 3- to 4-year-old barrels without added yeast. Temperature control throughout. Natural start of malolactic fermentation. Natural tartaric stabilization through cold. Wine is unfinned and filtered using tangential filtration.

## AGEING

Aged for 11 months in 5-year-old barrels.

## SERVING

Serving temperature: 13 to 15°C

## AGEING POTENTIAL

3 to 5 years

## TASTING

This Viognier reveals a brilliant golden hue. The nose is charming and true to the varietal, with aromas of apricot, white peach, and acacia flowers, enriched by subtle pastry notes and a hint of candied fruit. On the palate, the wine is fresh, balanced, and indulgent, supported by a lovely roundness and a persistent finish. Partially aged in barrels and stainless steel tanks, it offers beautiful complexity while retaining a pleasant vibrancy. An ideal cuvée to discover Viognier in its most generous and approachable form.

## VISUAL APPEARANCE

Brilliant golden reflections.

## AT NOSE

Apricot, white peach, acacia flowers, pastry notes, candied fruit.

## ON THE PALATE

Fresh and balanced, round texture, persistent finish.

**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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Vin de France  
White

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## FOOD PAIRINGS

This Viognier pairs beautifully with light and aromatic cuisine. It's an elegant choice for an aperitif, seafood, or herb-grilled fish. It also complements creamy poultry dishes, mild Asian cuisine such as Thai coconut curry, or cheese-filled ravioli. For cheese pairings, opt for aged hard cheeses like Beaufort or Comté, which echo the wine's round texture and floral aromas.

## PRODUCTION VOLUME

5 200

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