



CHRISTOPHE PICHON

AOP Saint-Joseph
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

The Saint-Joseph red from Domaine Christophe Pichon captures the elegance and typicity of this appellation on the right bank of the Northern Rhône. Made exclusively from Syrah, it combines aromatic power with refined tannins, showcasing the winemaker's skill and precision.

Age of vines: 40 years old

TERROIR

The vines grow on granite-based soils arranged in terraces, a hallmark of the appellation. South and south-east exposures allow for optimal ripening while retaining freshness and balance. The temperate continental climate, influenced by the Mistral wind, enhances aromatic concentration and fruit purity.

IN THE VINEYARD

In the vineyard, meticulous care is taken: soil tillage, short pruning to limit yields, exclusively manual harvesting, and rigorous grape sorting. This approach ensures healthy, fully ripe fruit, essential for producing high-quality wines.

WINEMAKING

In the cellar, vinification follows a traditional approach adapted to Syrah. Grapes are partially destemmed before fermentation in stainless steel vats at controlled temperatures. Regular pump-overs and punch-downs are carried out to extract colour, aromas, and tannic structure.

AGEING

The wine is aged for 12 months in barrels and demi-muids, with a carefully measured proportion of new oak, preserving fruit expression and fine-grained tannins.

SERVING

Serve between 16 and 18°C (61–64°F).

AGEING POTENTIAL

5 to 10 years

TASTING

In the glass, the wine displays a deep red colour with violet highlights. The nose offers an intense bouquet of black fruits (blackberry, blackcurrant), violet, black pepper, and liquorice, with a subtle smoky note. On the palate, the attack is generous and fleshy, supported by silky tannins and fresh acidity. The long, harmonious, and spicy finish reflects the granite terroir.

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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FOOD PAIRINGS

Saint-Joseph Red pairs beautifully with duck breast, grilled rib of beef, wild boar stew, lamb tagine with spices, or mature pressed cheeses.

PRODUCTION VOLUME

5 200

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