



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.

VARIETALS

Syrah 92%, Viognier 8%

LOCATION

The Côte-Rôtie vineyard dates back to Roman times. It spans three communes—Ampuis, Saint-Cyr-sur-Rhône, and Tupin-et-Semons—covering a total of 330 hectares. The slopes of Côte-Rôtie are the steepest in the Rhône Valley. Two hills define the appellation:

Côte Brune, with granite terraces covered in clay and iron oxide, produces structured, tannic wines with long ageing potential.

Côte Blonde, with similar terraces topped by siliceous-limestone soils, yields softer, more feminine wines full of finesse.

Age of vines: 50 years old

TERROIR

Schist-based hillside vineyard. Surface area: 3.35 hectares.

IN THE VINEYARD

Vines are trained on stakes for optimal aeration and sun exposure.

Green harvesting may be performed at veraison.

Pruning: Gobelet

Density: 9,000 vines/ha

Yield: 42 hl/ha

HARVEST

Manual harvesting at full maturity.

WINEMAKING

Destemming

Fermentation in temperature-controlled stainless steel tanks

Two daily pump-overs and punch-downs

Temperature maintained between 28–32°C

Maceration: 28 days

Pneumatic pressing

Natural start of malolactic fermentation

Natural tartaric stabilization

AGEING

Aged for 14 months in a mix of new barrels and barrels used for 1 to 2 wines. Bottled mid-November in a single batch.

SERVING

Serve between 16 and 18°C. Decanting is recommended to reveal its full aromatic complexity.

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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AGEING POTENTIAL

5 to 10 years

TASTING

Promesse reveals a deep ruby color with violet highlights. The nose is intense and elegant, blending aromas of raspberry, cherry, and spring flowers with subtle hints of white pepper and sweet spices. On the palate, the attack is smooth and juicy, with fine, silky tannins and refreshing lift. The blend of 92% Syrah and 8% Viognier brings both structure and finesse. Aged for 14 months in barrels (50% new, 50% one-wine), the wine gains depth without overshadowing the fruit. A refined and expressive Côte-Rôtie, crafted from 30–50-year-old vines grown on steep slopes worked by horse.

VISUAL APPEARANCE

Deep ruby with violet reflections.

AT NOSE

Raspberry, cherry, spring flowers, white pepper, sweet spices.

ON THE PALATE

Smooth and juicy, silky tannins, fresh finish, elegant structure.

FOOD PAIRINGS

This refined red wine pairs beautifully with flavorful meats. It's a perfect match for grilled ribeye, duck breast, or game stew. For a bolder pairing, try it with pepper-crusted lamb or mushroom-based dishes that echo its floral and earthy notes.

PRODUCTION VOLUME

5 200

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