



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

Surface area: 0.60 hectares, located in the commune of Tupin-et-Semons.
Age of vines: 46 years old

TERROIR

Soil: Leucogneiss. Upper hillside in a natural amphitheater, fully south-facing.

IN THE VINEYARD

Vines are trained on stakes ("échalas") for optimal aeration and sun exposure. Green harvesting may be performed at veraison if needed.

Pruning: Gobelet

Density: 9,000 vines/ha

Yield: 38 hl/ha

HARVEST

Manual harvesting at optimal maturity.

WINEMAKING

50% destemming. Fermentation in temperature-controlled stainless steel tanks. Two daily pump-overs and punch-downs. Temperature maintained between 28°C and 32°C. Maceration lasts 28 days. Pneumatic pressing. Natural start of malolactic fermentation. Natural tartaric stabilization through cold.

AGEING

Aged for 14 months in third-use barrels. Bottled mid-December in a single batch.

SERVING

Serving temperature: 17°C

AGEING POTENTIAL

5 to 10 years

D.V.P. - DOMAINES & VINS DE PROPRIÉTÉ

10 RUE LAVOISIER, - 21700 NUITS ST GEORGES - FRANCE

TEL. 03 80 61 53 70

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TASTING

The Tess cuvée reveals a deep dark red robe with garnet highlights. The nose is captivating, blending ripe black fruit aromas—blackcurrant, blackberry—with violet, black pepper, and a subtle smoky, mineral touch. On the palate, the balance is remarkable: velvety tannins, dense texture, and vibrant freshness. The finish is long, elegant, and persistent, carried by fine tension and a complex aromatic structure. From 55-year-old vines planted on leucogneiss soils, this 100% Syrah, partially whole-cluster fermented and aged for 14 months in seasoned barrels, expresses a powerful and refined interpretation of the Côte-Rôtie terroir.

VISUAL APPEARANCE

Deep dark red with garnet reflections.

AT NOSE

Ripe blackcurrant, blackberry, violet, black pepper, mineral and smoky notes.

ON THE PALATE

Velvety tannins, dense texture, fresh balance, long and elegant finish.

FOOD PAIRINGS

This distinguished Côte-Rôtie pairs beautifully with bold red meats. It's a perfect match for flame-grilled ribeye, roasted venison fillet, or wild boar stew with cranberries. It also complements slow-cooked dishes like braised beef cheek or lamb tagine with mild spices. For cheese pairings, opt for aged pressed varieties such as Laguiole or Bleu de Gex, which echo the wine's structure and aromatic depth.

PRODUCTION VOLUME

5 200

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