

**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

From parcels located on the right bank of the Rhône River.
Age of vines: 36 years old

TERROIR

Granite soil, south/southeast-facing terraced slopes.

IN THE VINEYARD

Vines are trained on two stakes ("échalas") to optimize aeration. Green harvesting may be performed at veraison if needed. Vineyard work is manual and adapted to each vintage.

HARVEST

Manual harvesting at optimal ripeness.

WINEMAKING

Hyper-oxygenation of the must immediately after pressing (between pressing and settling). Fermentation with indigenous yeasts in barrels under temperature control. Vinified and aged on fine lees, without bâtonnage. Natural tartaric stabilization through cold. No added sulfites. Bottled using NDetec-certified corks, longer than average for optimal sealing.

AGEING

Aged for approximately 7 months in the same 3-year-old barrels.

SERVING

Serving temperature: 13 to 15°C

AGEING POTENTIAL

2 to 3 years

TASTING

Pur 100 presents a luminous orange-hued robe. The nose is intense, complex, and refined, with aromas of candied apricot, yellow peach, rose, verbena, and white flowers, accented by a hint of mint and citrus zest. On the palate, the wine is generous and textured, with vibrant mineral tension and a long, aromatic finish reminiscent of marmalade and orange peel. This sulfite-free Condrieu reveals the purest expression of Viognier, offering a sincere and vibrant reflection of the Seyssuel terroir.

VISUAL APPEARANCE

Luminous orange reflections.

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10 RUE LAVOISIER, - 21700 NUITS ST GEORGES - FRANCE
TEL. 03 80 61 53 70



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AT NOSE

Candied apricot, yellow peach, rose, verbena, white flowers, mint, citrus zest.

ON THE PALATE

Generous texture, mineral tension, long finish with marmalade and orange peel notes.

FOOD PAIRINGS

This powerful and aromatic Condrieu pairs beautifully with refined and slightly exotic cuisine. It enhances seared scallops, cod blanquette, or sea bass with champagne sauce. It also complements white meats in sauce, such as pork tenderloin with mild curry or lamb tagine with quince. For cheese pairings, opt for soft washed-rind cheeses like Brillat-Savarin or Saint-Marcellin. For a bolder match, Roquefort or Vacherin will create a striking contrast with the wine's richness.

PRODUCTION VOLUME

4 500

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ABUSE OF ALCOHOL IS DANGEROUS FOR YOUR HEALTH. DRINK RESPONSIBLY.