



# CHRISTOPHE PICHON

AOP Crozes-Hermitage

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 Crozes-Hermitage red from Domaine Pichon, located in Chavanay, is produced on the left bank of the Rhône in the commune of Pont de l'Isère, within the ARCHE Agglo intercommunal area (Ardèche en Hermitage). The Crozes-Hermitage appellation, situated on the Rhône's left bank, covers 1,870 hectares, with 90% dedicated to red wines made from Syrah. The remaining whites are produced from Marsanne and Roussanne. The vines are planted on a plateau composed of a thick layer of rounded pebbles from various glacial periods, mixed with red clay. These soils lend finesse and elegance to this red Crozes-Hermitage, ideal for medium-term ageing.

Age of vines: 20 years old

## TERROIR

Soil: Rounded pebbles mixed with red clay.

## IN THE VINEYARD

Vine management: Careful soil work and treatments adapted to the vintage. Manual labor ensures optimal vine health and fruit quality.

## HARVEST

Manual harvesting at full maturity.

## WINEMAKING

Traditional vinification with temperature control. Gentle extraction through pump-overs and maceration. Careful pressing and natural tartaric stabilization. Malolactic fermentation occurs naturally.

## AGEING

Aged for 10 months in oak barrels ranging from one to four years old.

## SERVING

Serving temperature: 16°C

## AGEING POTENTIAL

5 to 10 years

## TASTING

This Crozes-Hermitage red reveals a deep ruby color with violet highlights. The nose is expressive and complex, blending aromas of red and black fruits—raspberry, blackberry, cherry—with peppery, floral, and lightly smoky notes. On the palate, the attack is smooth, the texture fleshy, and the tannins silky. The wine charms with its freshness, roundness, and long finish. Aged for one year in lightly toasted barrels (90%) and amphora (10%), it showcases the finesse of the granite and alluvial soils of the Drôme, with the elegance typical of northern Rhône Syrah.

## VISUAL APPEARANCE

Deep ruby with violet reflections.

**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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## AT NOSE

Raspberry, blackberry, cherry, pepper, floral notes, light smoke.

## ON THE PALATE

Smooth attack, fleshy texture, silky tannins, fresh and long finish.

## FOOD PAIRINGS

This Crozes-Hermitage red pairs beautifully with roasted or slow-cooked meats. It's a perfect match for duck breast with mild spices, grilled ribeye, or herb-crusted lamb. It also complements game dishes such as hare stew or roasted wild duck. For cheese, opt for Saint-Marcellin or aged Sêchon, which echo the wine's silky texture and spicy aromas.

## PRODUCTION VOLUME

5 400

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