

**DVP**DOMAINES  
ET VINS DE  
PROPRIÉTÉ

# CHRISTOPHE PICHON

AOP Saint-Joseph  
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.

**VARIETALS**

Marsanne 92%, Roussanne 8%

**LOCATION**

The Saint-Joseph vineyard stretches across 26 communes in the Ardèche and Loire departments, covering a total of 1,300 hectares. The hillsides are composed of steep granite slopes offering stunning views of the Alps and Mont Pilat. For white wines, the grape varieties used are Marsanne and Roussanne. White wines represent 9% of the total Saint-Joseph appellation.

Age of vines: 40 years old

**TERROIR**

Soil: Granite soil located on upper slopes Surface area: 2.11 hectares

**IN THE VINEYARD**

Planting density: 7,000 vines/ha

Yield: 45 hl/ha

**HARVEST**

Manual harvesting

**WINEMAKING**

Key stages from harvest to bottling include gentle pressing, fermentation in barrels (from new to third use), and careful monitoring of temperature and lees contact to preserve freshness and complexity.

**AGEING**

Aged for 10 months in barrels ranging from new to third use.

**SERVING**

Serving temperature: 13–15°C

**AGEING POTENTIAL**

5 to 10 years

**TASTING**

This Saint-Joseph Blanc stands out with its pale yellow color and green highlights. The nose is clean, intense, and complex, dominated by floral aromas of acacia, mingled with honeyed and lightly spiced notes. On the palate, the attack is smooth, the texture is full and deep, with a lovely roundness and a slightly creamy mouthfeel. A noble acidity brings balance and gives the wine excellent ageing potential. This dry, elegant, and generous white wine perfectly reflects the granite terroir of the northern Rhône Valley slopes.

**D.V.P. - DOMAINES & VINS DE PROPRIÉTÉ**

10 RUE LAVOISIER, - 21700 NUITS ST GEORGES - FRANCE

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



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## **VISUAL APPEARANCE**

Pale yellow with green reflections

## **AT NOSE**

Acacia flowers, honey, light spice

## **ON THE PALATE**

Smooth attack, full-bodied texture, round and balanced with refreshing acidity

## **FOOD PAIRINGS**

This Saint-Joseph Blanc pairs beautifully with sauced fish dishes such as sea bream with lemon butter or cod in cream sauce. It also complements richer dishes like roasted capon, poultry with morels, or salt cod fritters. For a vegetarian option, try it with zucchini gratin or asparagus risotto. As for cheeses, opt for pressed varieties like Comté or Beaufort, which echo the wine's roundness and aromatic complexity.

## **PRODUCTION VOLUME**

5 200

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