



CHRISTOPHE PICHON

AOP Condrieu
White

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

Viognier 100%

LOCATION

Parcel selection from the Condrieu lieu-dit of the same name, covering 3.5 hectares. This is a historic plot of the estate.

Age of vines: 55 years old

TERROIR

Granite soil averaging 50 cm in depth, with a highly weathered subsoil. South-facing slope arranged in terraces.

IN THE VINEYARD

Precise and attentive work throughout the vegetative cycle, including treatments and soil care, adapted to the conditions of each vintage.

WINEMAKING

Fermentation with indigenous yeasts, 100% carried out in barrels.

AGEING

Aged for 11 months in 3-year-old oak barrels to preserve finesse and aromatic purity.

SERVING

Serving temperature: 13 to 15°C

AGEING POTENTIAL

5 to 10 years

TASTING

Roche Coulante displays a pale golden color with green highlights. The nose is delicate yet expressive, revealing aromas of pear and apricot, subtly enhanced by hints of vanilla and white flowers. On the palate, the texture is rich and silky, with generous aromatic depth and a refreshing touch of bitterness on the finish. This Condrieu offers a harmonious balance between opulence and freshness, perfectly reflecting the elegant and full-bodied style of the appellation.

VISUAL APPEARANCE

Pale gold with green reflections.

AT NOSE

Pear, apricot, vanilla, white flowers.

ON THE PALATE

Silky and rich texture, aromatic depth, refreshing bitterness on the finish.

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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FOOD PAIRINGS

This Condrieu white pairs beautifully with refined dishes. It enhances seared scallops, sea bass in a light sauce, or poultry with cream and morels. It also works wonderfully with vegetarian dishes such as mushroom risotto or leek tart. For a regional pairing, serve it with Rigotte de Condrieu, a local goat cheese whose softness echoes the wine's roundness.

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