

**DVP**DOMAINES
ET VINS DE
PROPRIÉTÉ

CHRISTOPHE PICHON

AOP Côte Rôtie
Red**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

Syrah 94%, Viognier 6%

LOCATION

The Côte-Rôtie vineyard dates back to Roman times. It spans three communes—Ampuis, Saint-Cyr-sur-Rhône, and Tupin-et-Semons—covering 330 hectares. These are the steepest slopes in the Rhône Valley. Two hills dominate the appellation:

Côte Brune, with granite terraces covered in clay and iron oxide, produces structured, tannic wines with long ageing potential.

Côte Blonde, with similar terraces topped by siliceous-limestone soils, yields tender, feminine wines full of finesse.

Age of vines: 52 years old

TERROIR

Soil: Schist on steep hillside slopes Surface area: 0.75 hectares

IN THE VINEYARD

Vines are trained on stakes ("échalas") for optimal aeration and sun exposure. Vineyard work is done entirely with horses.

Green harvesting may be performed at veraison if needed

Pruning: Gobelet

Density: 9,000 vines/ha

Yield: 42 hl/ha

HARVEST

Manual harvesting at optimal ripeness.

WINEMAKING

Destemming followed by 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 new oak barrels. Bottled mid-November 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

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TASTING

The Rozier cuvée stands out with its deep, nearly black robe and garnet highlights. The nose is refined and layered, revealing aromas of baked blackberry, black cherry clafoutis, and soft spices such as fenugreek and cardamom, with hints of cocoa and graphite. On the palate, the wine offers a remarkable balance between volume and freshness, with a dense texture and delicate tannins softened by 14 months of ageing in new barrels. The finish is long, elegant, and vibrant, showcasing the finesse of Côte-Rôtie's schist-based terroir.

TASTE PROFILE

Vins rouges fruités

VISUAL APPEARANCE

Deep, nearly black robe with garnet reflections.

AT NOSE

Baked blackberry, black cherry clafoutis, fenugreek, cardamom, cocoa, graphite.

ON THE PALATE

Dense and fresh, silky tannins, long and elegant finish.

FOOD PAIRINGS

This refined and expressive Côte-Rôtie pairs beautifully with delicate red meats and feathered game. It elevates beef Wellington, roasted pigeon with cranberries, or duck breast with cherries. It also complements tournedos Rossini or stuffed quail with mushrooms. For cheese pairings, opt for aged pressed varieties like Laguiole or Bleu de Gex, which echo the wine's structure and aromatic complexity.

PRODUCTION VOLUME

5 200

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