

**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

Surface area: Approximately 0.30 hectares

Age of vines: 45 years old

TERROIR

Soil: Granite-based terraces with south-facing slopes. Shallow soils averaging 50 to 75 cm in depth.

IN THE VINEYARD

Vines are trained on two stakes ("échalas") for optimal aeration. Green harvesting may be performed at veraison if needed.

HARVEST

Manual harvesting.

WINEMAKING

Pneumatic pressing. Fermentation in barrels without added yeast. Natural start of malolactic fermentation. Natural tartaric stabilization through cold.

AGEING

Aged for 12 months: 50% in new barrels and 50% in one-year-old barrels. Bottled at the end of August.

SERVING

Serving temperature: 13 to 15°C

AGEING POTENTIAL

5 to 10 years

TASTING

The Caresse cuvée reveals a deep golden hue with luminous highlights. The nose is intense and refined, led by muscat-like, honeyed, and floral aromas—especially freesia and acacia—enhanced by a subtle touch of vanilla. On the palate, the wine is round and generous, with a welcome freshness that extends the aromatic profile into a long and harmonious finish. From a single south-facing plot on granite slopes, this Condrieu embodies the finesse and sensuality of Viognier at its finest.

VISUAL APPEARANCE

Deep golden robe with bright reflections.

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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AT NOSE

Muscat-like notes, honey, freesia, acacia, subtle vanilla.

ON THE PALATE

Generous and round, fresh finish, long and harmonious.

FOOD PAIRINGS

This elegant Condrieu white pairs beautifully with refined and aromatic cuisine. It enhances seared scallops, sole fillet with lemon butter, or poultry with 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 creamy texture and gentle flavor echo the wine's roundness.

PRODUCTION VOLUME

4 500

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