

**DVP**DOMAINES
ET VINS DE
PROPRIÉTÉ

CHRISTOPHE PICHON

AOP Hermitage
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 95%, Roussanne 5%

LOCATION

Surface area: 0.25 hectare.

Age of vines: 50 years old

TERROIR

Soil: Clay-limestone and silt, located on hillside slopes.

IN THE VINEYARD

Density: 9,000 vines/ha

Yield: 37 hl/ha

Manual vineyard work adapted to the slope and soil structure.

HARVEST

Manual harvesting at optimal ripeness.

WINEMAKING

Traditional vinification from harvest to bottling, with careful handling to preserve the integrity of the fruit and terroir expression.

AGEING

Aged for 18 months in oak barrels, 30% of which are new.

SERVING

Serving temperature: 13 to 15°C

AGEING POTENTIAL

5 to 10 years

TASTING

The Opale cuvée reveals a golden yellow robe with topaz highlights, clear and brilliant. The nose is rich and complex, blending aromas of white flowers, stone fruits such as peach and apricot, hazelnut honey, and soft spices. On the palate, the wine impresses with its mineral freshness, velvety texture, and remarkable citrus-driven length. Aged for 18 months in barrels, including 30% new oak, this exceptional Hermitage white displays rare depth and elegance, with outstanding ageing potential.

VISUAL APPEARANCE

Golden yellow with topaz reflections.

AT NOSE

White flowers, peach, apricot, hazelnut honey, soft spices.

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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ON THE PALATE

Velvety texture, mineral freshness, long citrus finish.

FOOD PAIRINGS

This refined Hermitage white pairs beautifully with elegant and delicate dishes. It enhances seared scallops, lobster with citrus dressing, or crayfish in pastry. It also complements poultry stuffed with morels, veal sweetbreads in cream sauce, or veal loin with walnuts. For cheese pairings, opt for blue-veined varieties such as Bleu de Gex or Stilton, which echo the wine's aromatic richness and creamy texture.

PRODUCTION VOLUME

4 500

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