



CHRISTOPHE PICHON

Père & fils

Maison Christophe PICHON - 3 zone Viticole JASSOUX - Le Grand-Val 42410 CHAVANAY
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PDO : CONDRIEU Caresse

Surface of production : Approximately 0 Ha 30

Soil : Granitic. South-facing slopes, terraced soils with little foundation; 50 to 75 cm on average

Grape variety : Viognier

Age of the vines : Average of 45 years

Yield : 35 Hl/Ha

Viticulture : Vines grown on 2 "échalas" for a better aeration. for better aeration. Thinning out at veraison if necessary.

Harvesting : Manual

Vinification : Pressing with a pneumatic press. Fermentation in barrels without "levurage". Start of malolactic fermentation. malolactic fermentation. Natural tartaric precipitation.

Barrel aging : 12 months, 50% in new barrels and 50% in one-year-old barrels. Bottling at the end of August.

Tasting

Colour : Light yellow, limpid, brilliant.

Nose : Finesse and good concentration, with the intoxicating scent of Viognier, full-bodied with notes of violets, hawthorn flowers and apricot.

Palate : Warm attack, round wine, lots of presence, powerful. Good length with aromatic notes of peach and apricot, almond with a spicy and delicate finish.

Tasting temperature : From 13° to 15°C

Food pairing : Aperitif; Gratin of pumpkin; Gratin of seafood; Asparagus; Monkfish; Turbot; Pike; Lobster; Lobster; Quenelles Lyonnaises; White meat; Creamed chicken; Rabbit; Mature goat and cow cheeses