



CHRISTOPHE PICHON

Père & fils

Maison Christophe PICHON - 3 zone Viticole JASSOUX - Le Grand-Val 42410 CHAVANAY

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PDO Condrieu

Surface of production : Approximately 4 Ha 90

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 : 42 Hl/Ha

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

Harvest : Manual

Vinification : Pressing with a pneumatic press. No yeasting. Fermentation in barrels. Start of fermentation malolactic fermentation. Natural tartaric precipitation.

Barrel aging : Between 9 and 10 months. 70% in barrels and 30% in tanks. Partly without adding sulphite but added at bottling. Bottled in early to mid July.

Tasting

Colour : Bright and very clear golden yellow colour.

Nose : Very expressive, evoking violets, fruits such as apricots and peaches.

Palate : This wine is ample and silky. Its fatty texture and unctuous texture is typical of the grape variety. The finesse and freshness of the bouquet comes from an exceptional terroir.

Tasting temperature : From 13° to 15°C

Culinary notes : Aperitif. Gratin of pumpkin. Asparagus. Monkfish. Turbot. Pike. Lyonnaise dumplings. Meat White meat. Mature goat and cow cheese.