

PRESENTATION CÔTE-RÔTIE APPELLATION

The Côte Rôtie vineyard dates back to Roman times. It extends over three communes (Ampuis, Saint-Cyr-sur-Rhône, Tupin and Semons). On an area of 330 hectares. The Côte Rôtie hillsides are the steepest in the valley. Two hills dominate the Appellation: The Côte Brune made up of granite terraces covered with a layer of clay and of clay and iron oxide, which gives typical, tannic and long-lasting wines and long-lasting wines; the Côte Blonde, with these same terraces covered with a layer of silica and limestone, which produces tender, feminine wines, full of finesse.



CHRISTOPHE
PICHON
Père & fils

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

☎ 04.74.87.06.78 ✉ chrpichon@wanadoo.fr

CÔTE RÔTIE « Promesse »

Surface of production : 3 Ha 35

Soil : Schist. Vineyard on a hillside

Grape varieties : Syrah 94%, Viognier 6%.

Pruning : Gobelet

Density : 9 000 vines/ha

Age of the vines : 50 years

Yield : 42 Hl/Ha

Viticulture : Conducted on stakes for a better aeration and sunshine. Thinning out at veraison if necessary.

Harvest : Manual

Vinification : De-stemming.

Fermentation in thermoregulated stainless steel tanks.

Remontage and trapping twice a day.

Temperature maintained between 28° and 32°C.

Vatting period of 28 days. Pressing with a pneumatic press. Start of the malolactic fermentation.

Natural tartaric precipitations.

Barrel aging : 14 months in new barrels and barrels of 1 to 2 wines.

Bottling : Mid-November in one go.

Tasting

Color : deep red

Nose : Delicate bouquet, fine, with a dominant of raspberries and spices, with a touch of violet

Palate : Velvety in the mouth, structured, with a sharp and long long aromatic finish

Tasting temperature : about 17°C.

Culinary notes : Beef flank steak, Shoulder of lamb, Duck with green pepper sauce, Veal chop with morels, Turkey stuffed with chestnuts