

<https://francevisiting.com/index.php/2024/01/30/christophe-pichon-condrieu/>

Gastronomy Rhône-Alps

Christophe Pichon invites you to taste his Condrieu wine, from Diapason, Pur 100 or even Patience cuvée

5 min read



Following our last winery review (read more here) about the family estate of Christophe Pichon, full of premium wines of the Rhône valley, we tend to highlight here their expertise in terms of *Condrieu's* appellation winemaking. Indeed, as president of the AOC Condrieu syndication, Christophe Pichon wished to continue the work of Georges Vernay so that *Condrieu* continues to be one of the most recognized white wines, throughout the world and that it remains present on the tables of the great starred restaurants. That's why, we are glad here to introduce some of his most illustrious *cuvées*, so that you wouldn't be disappointed by your glass, emanating from this domain. *By AP*



Therefore, we kindly invite you to have a tour into the **Christophe Pichon** domain in **Condrieu**, settled in this right bank of the **Rhône** river, and he vinifies among the most prestigious **appellations** in this generous **region**. Indeed, the **Domaine Christophe Pichon** is mainly implemented over this rich **Condrieu** territory, but also in **Côte Rôtie**, **Saint-Joseph** and even **Cornas** appellations. Without missing that a production of white and red **table wine** completes his production, and not only, because this **estate** as well contributes into the revival of historical wines of **Seyssuel**.



For your information, the **Christophe Pichon's Domain** had early decided to mature its *Condrieu* wines on **barrels**, which was rarely done in this region. This was made possible thanks to a personal tuition followed by **Christophe Pichon** in **Dezave** in **Rouandy** that probably influenced his know-how. Another personal touch seems to be illustrated in his **reasoned** approach, with the motivation to cultivate **responsibly** his own **vineyard**.

Open your eyes and simply watch out the beautiful **autumn** colors..



thus, here the **plowing** is done where it is possible, then a **sexual confusion** is employed for **insects**... On top of that, the **harvest** is exclusively **manually** operated, and the **rapes** sorting is done directly in the **vineyard**, before **rains** being crushed and mixed with much care (photo credits: Christophe Pichon).

In this case, there should be no possibility of transmitting bad **tastes**. Thereafter, the **process** is always the same, by pressing the **white grapes** during 3 hours inside a **pneumatic** device, even for the **Saint-Joseph** appellation. Continuing on this green way, only indigenous **yeasts** are used, and a direct entonnage is settled for **Condrieu**, **Saint-Joseph** and local **wines**, in only few new **barrels**. After this, **juice** aging could last approximately between 10 and 12 months.





Over this large **estate**, anchored in the wide **Rhône Valley**, which currently covers **23ha**, we can count **5.5 ha** occupied in the locality of **Condrieu**, covering a **granite** soil and settled on **hillsides** with a **southern** exposure. The age of **vines**, extended from **20** and **45 years** old, contribute to the development of a selection of that fine **Condrieu** appellation. In those terms, why don't you opt for the **Condrieu Patience 2018**?

In fact, the absolute **aromatic** expression of this **nectar** conveys to a real **sweet wine** harvested by a complex and progressive **explosion** of notes of **honey**, **almonds** and **yellow fruits**. Perfect to match with **foie gras** but also explicit **desserts**.



Let's keep **patience**..



..while the domain **center** is dedicated to encounters.



Thereafter, if you are not into **sulfites**, we invite you to have a look at the **Condrieu Pur 100 cuvée**, imagined by **Christophe Pichon**. Full of **Vignier** essences. This elegant **natural wine** offers us some **floral** notes, **candied yellow** fruits and even a **mint** touch for an unforgettable **cuvée**. Illustrated with a photo of the **1920** harvest of the **Pichon** family, this **2020 vintage** is mostly made from average **vines of 35 years** old, on a eastern **hillside** of **granite** soil, this **juice** has been aged in **barrels**, during almost **3 years** old. The result is an **orange robe**, displaying intense ripe **fruity** and **floral** sensations, for a beautiful **persistence** in mouth, thanks to a lovely **minerality**. Ideal for **oysters** and **aperitif**.



Even if the trend of **natural** wines tends to develop..



..it is not so common to find them with **AOPs** such as **Condrieu**.



In another hand, discover their other *cuvée* from **Condrieu**, named **Diapason** which comes from northern plots cultivated in **Seyssuel**. Here, the first *millesime* was issued in **2015** and the last one from **2021** promises a certain **aromatic** intensity. This **vintage** is fully composed of **Viognier** grape variety (from around **15 years old** vines), extracted from **2020's** manual harvest in **crates**, with a **fermentation** and aging in **barrels** during approximately **9 months**. The small production of only **1500 bottles** displays an explicit **fragrance**, so typical from **Viognier**, cultivated in the northern part of the **Rhône Valley**. Furthermore, this **wine** both conceals notes of **peach** and **apricot**, but also eventually **violet** and **almond** according to other ones. Plus, a subtle **woodiness**, able to bring a touch of **complexity** and **minerality**, ideal to pair with **fishes**, various **gratins** or just as an **aperitif**.



Let's harmonize your musical **diner** with a **Diapason** wine..



..made from the best selected **Viognier** grapes in **Condrieu**.

“

*“The estate’s **philosophy** is to build **wines** on **finesse** and **elegance**... It was enough for our estate get oriented to **vineyards** from the left bank of the **Rhône Valley**... and find new **inspiration**” admits **Christophe Pichon**.*

As another **surprise**, don't miss the **limited edition** trio conveyed by the **Condrieu 2021**, aged in three different **wooden barrels**. Therefore, those **wines** were raised in **acacia**, **chestnut**, and **oak** woods, and sold in a gift box of **3 bottles** of **50cl** each, a good occasion to taste the inner **flavors** of those **gastronomic** woods that perfectly match with the expression from **Condrieu**. For instance, be ready to appreciate the **orange blossom** and white **floral** notes emanating from **acacia** tree, along **hazelnut** or **almond** plus some fresh **minty** accents for the **expressive** texture of the **Chestnut** version and even more **fruity** and **spicy** assets as **apricot** or **peach** for the elegant **Oak** bottle.



Harvesters sometimes need to climb in **Condrieu** territory..



..a **sinequanone** condition to fill those prestigious **cuvées**.

“

*Fully made from **Viognier** grape variety, cultivated this time from **vines** from an average age of **35 years**, you can be sure to get here a very **exclusive** selection to enjoy at some particular **occasions**.*



Domaine Christophe Pichon, 3 Zone Viticole Jassoux, Le Grand Val, 42410 Chavanay (France) / Phone : 00 33 (0)4 74 87 06 78. More information on the official **website**.