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Christophe Pichon 2022 Condrieu

2024-07-20

2024 – 2026

16

Full bottle 1,320 g. Certified sustainable (HVE).

Caramelised peaches, cashew cream, honeysuckle. A slow sigh of spice. Soft acidity and clementine on the end. Classic Condrieu that's just a little lacking in length. (TC)

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Christophe Pichon Promesse 2022 Côte Rôtie

2024-07-20

2024 - 2032

17

Full bottle 1,365 g. 95% Syrah, 6% Viognier from a small 3-ha hillside vineyard on schist. 50-year-old vines. Hand-picked. Destemmed. Fermentation in thermoregulated stainless steel. 28-day maceration. 14 months in a mix of new, one- and two-year-old barrels.

Gushingly generous, clean, vivacious fruit – mulberries, raspberries. A nibble of hot-chocolate-powder sweetness and sweet baking spices, a gentle huff of violets. It almost tastes naively delicious, in the best possible way. No pretensions at grandeur but it's layered, shining, pumping with freshly cool energy. The tannins feel like satin strips on old roof tiles and the drinkability score is right up at the top of the chart. Everything you could want from Côte Rôtie. (TC)