

Christophe Pichon 2022 Condrieu

WineWise Code	FCP-CON22
Country	France
Region	Rhone
Color/Style	White
Destemming	Whole cluster
Fermentation Vessel	Barrel
Additional Fermentation Notes	3 weeks
Aging Vessel	55% Used Barrique, 30% Stainless Steel, 15% New Barrique
Aging Duration (months)	10 months
Filtered?	Yes
Fining Agents	Bentonite
Yeast Protocol	Native
Malolactic Conversion	Yes
Added Sulfur	Yes, 122 mg/L
Varieties	100% Viognier
Residual Sugar	0.8
ABV	13.5
pH	3.68
Closure	Natural Cork
Annual Production	15,000 bottles
Certified Vegan	No
Soil Types	Granite
Elevation (meters)	170
Vine Age	50
Yields (hl/ha)	41
Farming Practices	Certified sustainable
Harvest Method	Hand-harvested
Additional Harvest Notes	HVE3
Other Vineyard Details	Vineyard on steep slopes, terraces supported by dry stone walls

WineWise Notes:

At this echelon, Condrieu demonstrates its reputation as one of the world's great white wines. As powerful and intense as a fine burgundy, it is made like one, too, being mostly vinified in barrique (15% new), with complete m.l.. 30% is now done in cuve to retain freshness. The resulting wine is voluptuous but contained, vibrant and complete with impressive length on the palate. This 2022 appears almost corseted, such is its shapeliness

WineWise Notes on Producer:

We continue our careful exploration of the northern Rhône with the addition of this stellar producer of Côte Rôtie, Condrieu, St. Joseph and Cornas. Now in the third generation of the Pichon family, the estate covers 16 hectares split between the four appellations above and a small quantity of vin de pays. The domaine offers elegant, perfumed wines that punch way above their weight when their modest cost is considered – the WineWise paradigm! Christophe himself is a man of seriousness and commitment who is now in his second term as president of the Condrieu appellation, a job previously held by the legendary Georges Vernay. His elder son Corentin has taken over most of the winemaking responsibilities at this point.

