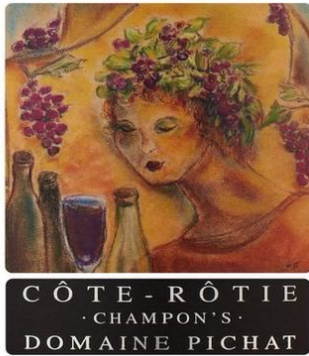


# THE WINE TRUST®

EST 1973

## Domaine Pichat Background



**Owner:** Stephane Pichat

**Country:** France

**Region:** Cote Rotie

**Founded:** 2000

**Annual Production:** 1500cs

**Description:** Third-generation native Stephane Pichat is one of the young superstars of the northern Rhone. He has 10 acres of vineyards in Cote Rotie, spread across multiple parcels each of which is naturally farmed according to the specific needs of each terroir. Since starting his eponymous domaine in 2000 while in his mid 20s, Pichat has garnered extensive acclaim and his bottlings are now Cote Rotie benchmarks.

## Wine Notes – 2016 Domaine Pichat Cote Rotie “Champon’s”

Pichat's Champon's is sourced from three vineyard parcels, with the vast majority of the grapes coming from the schist soils of the Champon vineyard. Vinification mixes traditional techniques with modern equipment such as temperature-controlled fermentation tanks. In addition, the wine is aged in a mix of new and used 400 liter barrels (rather than the traditional 228 liter foudres) in order to preserve the outstanding fruit and freshness.

*Wine Advocate – 92 points / Jeb Dunnuck – 92-94 points*

## Technical Specifications

<b>Varietal Composition:</b>	100% Syrah
<b>Vineyard Region:</b>	Cote Rotie, 90% Champon, 10% Le Plomb and Grandes Places
<b>Vine Age / Yields:</b>	40 years on average
<b>Production Volume:</b>	350cs
<b>Vineyard Characteristics:</b>	Schist and sandy soils, south / south-west exposure
<b>Wine-Making / Vinification:</b>	Hand-harvested, destemmed, first juice cooled 12 hours 3-4 week fermentation in temperature controlled stainless steel with malolactic fermentation in oak barrels, native yeasts Aged 23 months in new (30%) and used (1-4 years) 400L oak barrels
<b>Alcohol / Volume:</b>	13.5%
<b>Residual Sugar:</b>	<2.0 g/L
<b>pH:</b>	3.53
<b>Acidity:</b>	3.50 g/L

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*A blend of several parcels on schistous soils, the 2016 Cote Rotie Champon's is firm and tannic, in need of 3-4 years in the cellar. It's medium to full-bodied, with ample concentration, bold flavors of grilled plums and a chewy finish*

*Wine Advocate (Joe Czerwinski) – 92 points (October 31, 2018)*

*Deeper in color, the opaque purple 2016 Cote Rotie Champon's comes from the Champon, Le Plomb and Grandes Places lieux-dits and will see 2 years in 30% new oak. It's loaded with sweet fruit (black raspberries, cassis), spice and incense aromas and flavors, has full-bodied richness, sweet tannin and a balanced, textured style.*

*Jeb Dunnuck – 92-94 points (September 2017)*