



Jean-Claude et Christophe Pichot

Chenin blanc - sparkling, dry, demi-sec and sweet Vouvray (Loire)

The Pichot family is one of the oldest in Vouvray with origins as viticulturists and restaurateurs going back to 1739. Their vineyard holdings are located mostly in the prime sites of Le Mont and Haut Lieu at the top of the village, with several other holdings scattered throughout the appellation. All harvesting is done by hand and yields are kept low at an average 25 hl/ha.



Domaine Pichot is an amalgamation of the properties of the father (Jean-Claude) 'Coteau de la Biche' and the son (Christophe) 'Peu de la Moriette', hence the different labels bearing the name Pichot. The Pichot's are well known for the brilliant quality of the stunning sweet wines, although their dry and demi-sec wines are also superb. Right across the range these are remarkably good value wines that will also provide great satisfaction from a young age. I can not commend these wines more highly, they are superb.

“Less well known than Huet or Clos Naudin, the Pichot's merit as much praise.”

Le Classement 2008 - La Revue de Vins de France



2006 Vouvray Brut (sparkling)

A very fresh and complex sparkling Vouvray aged for on its lees until disgorgement. Intense Chenin flavours, very fresh, drinking well now.

2008 Vouvray sec “Coteau de la Biche” (screw-cap seal)

2008 is a classic vintage for dry Vouvray yielding wines of perfume, finesse and lip-smacking freshness. Aromas of pear candied fruit and spice with hints of honey and that distinctive chalkiness that is so typical of great Vouvray. Fine, brilliantly focused flavours with exceptional texture and length.

2007 Vouvray demi-sec “Peu de la Moriette” (screw-cap seal)

21 grams of residual sugar balanced by notable acidity. A perfumed nose of ripe pineapple. On the palate, it's juicy with baked apple, spice, anise and hints of honey. The palate is generous and the wine is easy to drink with exceptional length and remarkable precision and balance.

2009 Vouvray moelleux “Le Marigny”

A gently sweet moelleux with residual sugar around 80 grams per litre making this a wine that will match with so many desserts rather than competing with them for sweetness. Also goes superbly with many rich cheeses having sufficient acidity. Drinking well now and will age effortlessly.

1996 Vouvray moelleux “Collection”

A mature Vouvray with golden hues to the colour and some honeyed development on the aroma and palate. Medium sweetness, drinking well now.

2005 Vouvray moelleux “Les Larmes de Bacchus”

Produced only in the best years. Very fresh with remarkable acidity and 110 g/l residual sugar. This stunning sweet wine is harvested grape by grape.