

# Pierre-Henri Morel

France - Vallée du Rhône - Tain-l'Hermitage



## CHÂTEAUNEUF DU PAPE LIEU-DIT PIGNAN

85% Grenache, 15% Mourvedre

**Production area:** Châteauneuf du Pape

**Terrain:** Pignan è il nome della località della vigna situata nel versante nord della denominazione. Suolo terrazzato risalente al periodo Quaternario, costituito da grandi ciottoli rotondi provenienti dal precedente letto del fiume Rodano

**Harvest:** manual

**Vinification:** Traditional in concrete tanks. Maceration lasts about 3 weeks at high temperatures. The goal is to achieve perfect extraction of color and tannins

**Refinement:** In 600-liter barrels for a shelf life of 15 to 18 months

**Color:** deep purple red

**Fragrance:** Bouquet of red fruits (cherry, raspberry), licorice and cedar

**Flavor:** Medium-bodied, charming, savory, with an aftertaste of Provençal herbs and underbrush

**Alcoholic Grade:** 15% vol

PIERREHENRIMOREL

**Ownership/Founders** Pierre-Henri Morel and Michel Chapoutier

**Start of Activity** 2008

**Vitiviniculture** Traditional

**Hectares** 4

**Bottles produced** 25.000



Founded in 2008 by Pierre-Henri Morel and Michel Chapoutier, of which, for 7 years, was the right-hand man at the helm of the legendary Domaine of Tain-l'Hermitage, this little gem of only 4 hectares in the south of the Rhone Valley became immediately part of the icons of Châteauneuf du-Pape. Vineyards of almost fifty years in the areas of Pignan, Bois Dauphin and Barbe d'Asne which first were part of a Domaine at Route d'Orange and bought by the two founders to give life to a project aimed mainly at safeguarding of the Grenache. From the Luberon to the Châteauneuf, passing through the Gigondas: fine, elegant and mineral wines, perfect ambassadors of their terroirs.