

Pierre-Henri Morel

France - Vallée du Rhône - Tain-l'Hermitage



PIERREHENRIMOREL

Ownership/Founders Pierre-Henri Morel and Michel Chapoutier

Start of Activity 2008

Vitiviniculture Traditional

Hectares 4

Bottles produced 25.000



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

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.