

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

70% Syrah, 20% Grenache, 10% Mourvèdre

Production area: Châteauneuf du Pape

Terrain: 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. The duration of maceration is about 3 weeks

Refinement: In concrete tanks for a period of 12 to 15 months

Color: deep ruby red

Fragrance: Harmony of red fruits (black currants and blackberries), spicy notes and dried flowers

Flavor: suave and mineral, with a finish of wild fruit (wild strawberries, black currants)

Alcoholic Grade: 14% 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.