

# 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.