The Producer

After working as a protégé of famed winemaker Michel Chapoutier, Pierre-Henri Morel joined Chapoutier as a joint-venture partner to launch his own label that celebrated the great terroirs of the Rhone Valley.

Their flagship vineyard, located in the prestigious “Pignan” area in Chateauneuf du Pape, is planted with old vines of Grenache. It truly offers an outstanding terroir with the potential to make one of the most refined Chateauneuf du Pape. Pierre Henri Morel’s Chateauneuf du Pape Pignan comes from this vineyard, while their Chateauneuf du Pape comes from neighboring communes. To explore the amazing variety of soils of the southern Rhone Valley, PMH expanded to produce Laudin, Signargue and Gigondas.

PMH Laudun, one of the famous and traditional “Côte du Rhône Gardoise” wines, comes from stony or gravelly soils, dry and skeletal on distinct slopes. The climate is classically Mediterranean, warm and dry with regular breezes from the Mistral wind. These vineyards date back to Roman times, and became well known in the 17th century.

The furthest south of the Côtes du Rhône Villages Appellation, PMH Signargues comes from terrain composed of soils featuring the “galets roulés”, or large pebbles, with Pliocene clay soils below. At an average altitude of 150 meters above the Rhone River, the climate is classically Mediterranean. The terroir of Signargues is well known to historians since the time the Ancient Romans occupied the area to the battles of Charles Martel, from the Popes in Avignon to the cult of Bacchus.

PMH Gigondas comes from vineyards planted on stony red clay, well-drained soils, on slopes and wide terraces located entirely within the commune of Gigondas. Since the 12th century, religious institutions were responsible for expanding vine cultivation. Later, and right up to the 18th century, Gigondas fell under the Principality of Orange owned by the Rhénane de Nassau family until it was annexed by Louis XIV.

The Wine

Combining a classic Grenache, Syrah, Mouvedre blend with a millenium-old vinification process, this wine is ripe, fresh and enjoyable. Rated by Wine Spectator as one of the top 100 “best value” wines.

Region: Southern Rhône Valley
Production Area: 4 different communities: Domazan, Estézargues, Rochefort du Gard, and Saze
Appellation: Côtes du Rhône Villages Signargues
Varietal blend: Grenache 50%, Syrah 25%, Mourvedre 25%
Soil: Galets/large pebbles, limestone over Pliocene Clay
Vineyards: Southern exposure at 150 meters above Rhone river.
Vinification: Fermentation in concrete vats for about 3-4 weeks, with daily pump-overs.
Aging: Aged for 1 year in concrete vats, then bottled
Production: 3,500 cases
Tasting Notes: Ripe red cherries, blueberries and cranberries mixing with hints of garrigue flavors. The fresh fruit flavors continue in the mouth with fine tannins and very enjoyable structure making the wine a true pleasure to drink.
Food Pairings: A great bottle for the table- try with duck, goose or roasted beef.

We provide great restaurants and retailers with wines they are proud to serve and keep their guests coming back for more. www.gcondeswines.com