



CHATEAU PIERHEM (Pomerol AOC)



Quantity: 10 000 bottles.

Grape variety: 100 % Merlot.

Surface: 1.8 ha.

Plant density: 6600 plants per hectare.

Soil type: Sandy-gravel, with iron oxides named "crasse de fer".

Subsoil type: Sandstone quoins.

Average age of vines: 60 years old.

Exposure: Western/Southwestern.

Viticulture: Integrated viticulture, High Environmental Value certification.

Yield: 45 hl/ha maximum.

Harvest: Handpicking and sorting.

Vinification: Thermo-regulated stainless-steel tanks.

Maturing: 16 to 18 months in Bordeaux and Burgundy French oak barrels.

Ageing: 15 to 20 years.

Tasting note: Beautiful deep ruby colour. Delicious and complex nose with red fruits notes, mocha, coffee. Elegant and well-balanced in mouth, sustained by sublime tannic structure.

Wine pairing: lamb skewer, chicken supreme, grilled poultry, grilled beef.

Service: 17 °C. Open 4 to 5 years after bottling.

Particularity: Well-known in great tasting in France but also across the world.





CHÂTEAU PIERHEM

- 2014** Silver medal at the General Agricultural Competition in Paris 2016
- 2011** *** Excellent wine in VINO! Magazine (Summer 2012 - Belgium).
Gold medal at the Bordeaux Aquitaine Wines Competition 2014.
Gold medal at the Independent Winegrowers Competition 2014.
* Very successful wine in Guide Hachette 2015.
90/100 by Andreas Larson & Markus Del Monego MW in Tasted 100% BLIND.
Markus Del Monego MW: "Dark purple red with violet hue and almost black centre. Smoky nose with toasted flavours, ripe berries, plums and cherries. On the palate well-structured with medium weight and good length, elegant finish."
Andreas Larson: "Dense ruby red core, fine nose combining dark fruit, toasted notes and mocha. The palate is well rounded with juice fruit, raspberry and plum with powdery tannin, good freshness, long finish with fresh and juice fruit."
- 2010** Gold medal at the Bordeaux Aquitaine Wines Competition 2013.
16/20 in Le Point (8 Sept. 2011) - "Primeurs tasting": "Black fruits, mocha, soft, fruity, fairly fine, elegant and fine in mouth, delicate long and tight tannins."
- 2009** *Very successful wine in Guide Hachette des Vins 2013:
"Pierre-Emmanuel Janoueix is a descendant of great families from Correze in Libourne in France. His wineries make an exceptional and unique wine, 2009 vintage. Well-balanced nose with black and red fruits, floral note, spices and toast notes. Round and sweet in mouth with fine tannins, and a long aftertaste."
94/100 in Fine Wine Le Journal - "Top 100 Primeurs 2009"
"Very expressive in nose with black fruits, light spices and toast notes. Full-bodied in mouth with powerfull tannins. Great wine!"
Bronze medal at the Bordeaux Aquitaine Wines Competition 2011
- 2008** Silver medal at the General Agricultural Competition in Paris 2010.





CHÂTEAU PIERHEM

2007 14,5/20 in Le Point (2008) – "Primeurs tasting"

"Black fruity, spicy, gingerbread, fine woody aroma, smooth in mouth and long aftertaste."

*** in le Magazine Decanter (Great British)

"Oakly nose, a chunky palate. Good, but not inspiring. Finish is fair. Will improve and be very attractive. Drink from 2011. (15.6 points)"

2005 Gold medal at the Bordeaux Aquitaine Competition 2007.

2004 Sylver medal at the General Agricultural Competition in Paris 2006.

2001 **** Very great wine in La Revue du Vin de France (Sept. 2004)

"Again, an exceptional wine from Vignobles Pierre-Emmanuel Janoueix: Fine nose combining raspberry and prune note. Velvety texture and a long aftertaste in mouth. Good to drink now but also adapted for ageing. It has a good price-quality ratio."

* Very successful wine in Le Guide Hachette des Vins 2005

"This new vintage, made by Pierre-Emmanuel Janoueix in 2000 when he decided to take over as manager Vignobles Pierre-Emmanuel Janoueix's company, has deep ruby colour. Expressive fruits aromas nose, vanilla, cinnamon and spices notes. Well-balanced in mouth with a long aftertaste."

91/100 in Wine Spectator (2002 - USA) - Bordeaux 2001

"Plenty of tobacco and berry character in this young wine, with smoke and plum on the aftertaste. Medium to full bodied, with a long finish. -J.S. (James Suckling)"

LE POINT

CHATEAU PIERHEM

2010 14/20 "Anglo-Saxon notes" 8 Sept. 2016

2010 16/20 "Primeurs tasting" 8 Sept. 2011

Dense ruby colour, fine nose combining dark fruits, mocha and toasted notes. Well-balanced in mouth with fine and elegant tannins. Long aftertaste.





2009 15/20 "Primeurs tasting" 12 May 2010

Dense ruby colour, fine nose combining dark fruits, raspberry, mocha and toasted notes. Well-balanced in mouth with fine and elegant tannins. Long aftertaste.

2007 14,5/20 "Primeurs tasting" 15 May 2008

2002 14,5/20 "Primeurs tasting" 16 May 2003

Complex and intensive nose dominated by woody nice note. Velvety in mouth with elegant tannins structure.

VINO! MAGAZINE

CHATEAU PIERHEM

2011 ***Excellent wine "Primeurs tasting". Summer 2012

LA REVUE DU VIN DE FRANCE

CHATEAU PIERHEM

2001 **** Very great wine in La Revue du Vin de France. Sept. 2004

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LE JOURNAL FINE WINE

CHATEAU PIERHEM

2009 **94/100** "Top 100 Primeurs 2009". July 2010

"Deep red ruby colour, fine nose combining dark fruits, toasted notes and mocha. Well-balanced, full-bodied in mouth with powdery tannins. Long aftertaste."





JAMES SUCKLING NOTES:

CHATEAU PIERHEM

2016 94-96/100 "Primeurs tasting"

2014 91/100 "Primeurs tasting"

