

An Integrity Wines Selection

Domaine Henry Pelle, Menetou-Salon Menetou-Salon, Morogues “Les Cris”

The plot of the Cris is a monopole vineyard. It is located above the winery and is planted exclusively with Pinot Noir. The first plants were planted in 1960 by Henry Pelle. The exhibition is from east to west which gives differences in maturity resulting in the harvest period of over a week. Cris provides a Pinot Noir with a beautiful density, well integrated tannins and freshness. A true wine for cuisine.



- Varietal: Pinot Noir
- Age of vines: average 50 years
- Area: 5 hectares
- Planting density: 7500 vines / hectare
- Soil Type: Clay and limestone: Kimmeridgian marls for the lower and Portlandian to the top
- Climate: Continental
- Winemaking
 - Fermentation in 50 hl wood casks for 3 to 4 weeks
 - pre-fermentation at 10 ° C for 4 to 7 days
 - Fermentation with yeasts of the soil for 2 to 3 weeks (Punching down and pumping a few made at the beginning of fermentation)
 - Assembly direct run juice and press juice
- Aging
 - In drums of 400 l for 7 to 11 months

The Pelle's (Anne and her son, Paul) desire is to express the various rich soils around them. The main goal is to obtain a high quality fruit, harvested at full maturity. All plots are based on clay-limestone soils, specifically Kimmeridgian marls. The plots are located around the town of Morogues in Menetou-Salon, very close to Sancerre at 350 meters on the gently rolling slopes. In order to extract the mineral diversity of their plots daily vineyard work and observation is required. No action is routine, each oriented toward the health of the vine and it's ability to extract the best qualities from the soil.



Anne and Paul believe that the land must be alive. They do not use weed killer or pesticides and the land is regularly worked and nurtured with the Pelle's natural compost. De-budding balances the load of the vine, favoring lower yields and a richer taste quality. This attention and work in the vineyard allows the Pelles to go beyond varietal aromas of the grapes. Berries are harvested at optimum maturity then express the richness of the soil and climate great care is also taken in the cellar with only minimum amounts of sulfur used on a case by case basis.

For more information please contact us at www.integritywines.net, or call us at 404.808.8788.