



Champagnes & Châteaux

QUALITY SINCE 1989

## CHATEAUNEUF-DU-PAPE BLANC 2018 DOMAINE PIERRE USSEGLIO

The Domaine Pierre USSEGLIO is a family business, created in 1948 by Francis USSEGLIO from Italy and is one of the most well-regarded producers in Châteauneuf-du-Pape.

This first-class Domaine is now run by Pierre Usseglio's sons Jean-Pierre and Thierry. They own 39 hectares of vineyards, including 24 of Châteauneuf-du-Pape red, with some of the best locations in the region.

The excellent terroir, old vines and generations of craftsmanship have resulted in wines of the highest quality.

**Grape:** 70% Clairette, 25% Grenache blanc, 5% Bourboulenc

### Vineyard & Vinification Note:

The parcels are spread over the entire area of the Châteauneuf-du-Pape appellation.

The various locations boast four different types of terroir which has great impact on the complexity in the wines. There are lime-rich, cool locations as well as dry, warm sandy soil.

1 ha of Châteauneuf-du-Pape Blanc

The vines are on average 65 years old.

### Vinification:

The grapes are harvested by hand at morning dew to keep all the freshness of the fruit, they are then pressed and put in stainless steel tanks or in barrels for fermentation, the temperatures are between 15 ° - 20 °. The lees are stirred once a week during the alcoholic fermentation. The malolactic fermentation process is stopped to keep all the freshness and intensity of the wine.

The wine is aged 50% on stainless steel tanks and 50% on new French oak barrels.



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**Tasting Note:**

Straw yellow colour. Lovely notes of exotic fruits on the nose.

On the palate, citrus, and white flowers intermingle with brioche and toasted notes. Great acidity, fine touch of minerality and a lemony freshness. A fresh, complex and elegant wine.

**Wine Advocate Tasting Note:**

The 2018 Chateauneuf du Pape Blanc is a blend of 70% Clairette, 25% Grenache Blanc and 5% Bourboulenc, most of which was made and matured in stainless steel. Twenty percent barrel-fermentation adds just a touch of honeyed richness to the pineapple and tangerine flavors in this medium to full-bodied effort. It finishes long, silky and refreshing. **91**

**Points, Joe Czerwinski, August 2019.**

**Food pairing:**

Great with a salmon or tuna tartare, fish with butter sauce, seafood and white meat. It is also a great pairing with mature and hard cheeses.