



Champagnes & Châteaux  
QUALITY SINCE 1989

**CHATEAUNEUF-DU-PAPE ROUGE  
'CUVEE DE MON AIEUL' 2017  
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. 'Cuvée de Mon Aieul' is a selection of grapes from vines 75 to 90 years old.

**Grape:** 100% Grenache

**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. 24 hectares of Châteauneuf-du-Pape Rouge

'Cuvée de Mon Aieul' is a selection of grapes from vines 75 to 90 years old. They come from plots on La Crau, les Bédines or les Serres, where the soils are sand and stone, covered in the regions famous galets. Harvest is done by hand. The bunches are destemmed, depending on the ripeness of the stalks, and then they are very slightly crushed before macerating in concrete vats for 30 to 40 days. Fermentation temperatures are between 25 ° - 28 °. During this period procedures such as pumping over, délestage or even batonnage take place. These procedures allow a gentle extraction of the aromatic components to ensure good concentration and intense colours. Aged in concrete tanks for 18 months.



**Champagnes and Châteaux, 11 Calico House, Plantation Wharf, London SW11 3TN**  
**t 020 7326 9655 e [info@champagnesandchateaux.co.uk](mailto:info@champagnesandchateaux.co.uk)**  
**[champagnesandchateaux.co.uk](http://champagnesandchateaux.co.uk)**



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**Tasting Note:**

The “Cuvée de mon Aïeul” is a pure and concentrated wine. The nose is very complex with notes of raspberries, liquorice and spices. It is a powerful wine that retains great elegance. Delicious!

**Jeb Dunnuck:**

As always, the 2017 Châteauneuf Du Pape Cuvée De Mon Aïeul is all Grenache (from La Serres, La Crau, and La Guigasse) that was not destemmed and was brought up all in used demi-muids. It's an extraordinary wine, offering a mammoth bouquet of kirsch liqueur, black raspberries, ground pepper, white flowers, and spice. Full-bodied, concentrated, and opulent on the palate, with silky tannins, it's not going to match the 2010 or 2016, but t's a magical, elegant, layered wine that does everything right. Maturity 2022 – 2042.

**97 Points, Jeb Dunnuck, August 2019**

**Wine Spectator:**

This is lush and inviting in feel, with waves of warmed raspberry reduction taking center stage, while plum paste and cherry skin notes add range. Underneath the fruit, notes of anise, red and black tea and gently mulled spice notes course along, all supported by perfectly embedded acidity. A gorgeous wine that's hard to lay off now because of the fruit, but there's absolutely no rush. Best from 2023 through 2040. 375 cases made, 150 cases imported. **96 Points, James Molesworth, Wine Spectator, June 2021**

**Wine Advocate Tasting Note:**

Rich and almost painfully intense, from yields that were reduced by coulure to only about six hectoliters per hectare, the 2017 Chateauneuf du Pape Cuvee de Mon Aieul is steadfast in being all Grenache and all whole cluster. Licorice, chocolate and super ripe plums appear on the nose, while the palate is full-bodied and velvety, with a long, warm finish.

**94 Points, Joe Czerwinski, August 2019**

**James Suckling Tasting Note:**

Another string release under this label, showing rich dark fruit and earthy notes with plenty of spice. Tarry notes as well. The palate has a very plush, ripe and rich feel with juicy, ripe dark berries and plums, really bathed in deep, long and smooth-honed tannins. Drink or hold. **93 Points, October 2019**

**Food pairing:**

Enjoy with game, a rack of lamb and strong cheeses.