



Champagnes & Châteaux

QUALITY SINCE 1989

## CHATEAUNEUF-DU-PAPE PREMIERE PIERRE BLANC 2022 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.

**Jeb Dunnock:** A blend of Grenache Blanc, Clairette, and a splash of Bourboulenc, the 2022 Châteauneuf Du Pape Première Pierre Blanc was raised in a mix of tank, barrels, and amphora. It has a gorgeous nose of spiced pears, honeysuckle, acacia flowers, and spice that carries to a medium to full-bodied, nicely textured, balanced, layered style on the palate. It brings plenty of richness while staying fresh and lively, with a terrific sense of minerality on the finish. **91-93 Points, October 2023**

**Food pairing:** Great with a salmon or tuna tartare, fish with butter sauce, seafood, and white meat. Also, a great pairing with mature and hard cheeses.



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