

# Cuvée de Mon Aïeul 2020

  
FAMILLE  
**PIERRE USSEGLIO**  
CHÂTEAUNEUF-DU-PAPE



We work on different soils, Sands, Clay and Rolled pebbles

This diversity allows us to obtain a complex and balanced wine.



The grape varieties of our Cuvée de Mon Aïeul:

Grenache: 100%



Our Châteauneuf-du-Pape Cuvée de Mon Aïeul is made in the traditional way, the vines are between 84 and 106 years old. The grapes are harvested manually, not destemmed. Fermentation is monitored by thermo-regulation and lasts between 35 to 45 days.

The wines are aged in oak barrels, ½ muids, for a period of 12 months and then bottled in the spring.



A rainy spring followed by a hot and dry summer brings balance and finesse to our Châteauneuf du-Pape Cuvée de Mon Aïeul 2020. It exalts aromas of black fruits, raspberry, blackcurrant, prune with pretty tannins, silky and coated with a long and unctuous finish. A good aging potential with high acidities and a moderate alcohol content.



Game,  
Cheeses,  
red meat,



4 hours  
Before



12  
months aging



Keep 7 to  
10 years