

# First Stone

## Châteauneuf-Pape

  
FAMILLE  
**PIERRE USSEGLIO**  
CHATEAUNEUF-DU-PAPE



We work on different terroirs, Sands, Clay, Limestone and rolled pebbles

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



The grape varieties of our Première Pierre Blanc:

Clairette Blanche: 50%

Clairette Rose: 20%

White Grenache: 25%

Bourboulenc: 5%



Our Châteauneuf-du-Pape First Stone White is produced at low temperature for a period of 2 to 3 weeks, The vines are between 35 to 75 years old, The grapes are harvested manually, and pressed directly,

The wine is vinified and aged in barrels for 80% of the production and 20% in Amphora over a period of 12 months. Bottling takes place in the spring.



Our Première Pierre Blanc 2021 has aromas white peach, citrus and toasted notes, it has freshness and a beautiful finesse due to its production at low temperatures. It can be drunk as soon as it is bottled but can also be kept for 5 years.



Aperitif,  
Cheeses,  
red meat,



2 hours  
Before



12  
months of aging



Keeps 7 to  
10 years