



FAMILLE
PIERRE USSEGLIO
CHATEAUNEUF-DU-PAPE

Chateauneuf-du-Pape 2020



We work on different soils, Sands, Clay, Limestone and Rolled Pebbles

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

The grape varieties of our Châteauneuf-du-Pape Tradition:



Grenache: 80%

Syrah: 10%

Mourvèdre: 5%

Cinsault: 5%

Our Châteauneuf-du-Pape Tradition is made in the traditional way, the vines are between 35 and 75 years old. The grapes are harvested manually, destemmed at 60%. Fermentation is monitored by thermoregulation and lasts between 25 to 35 days.



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

A rainy spring followed by a hot and dry summer brings balance and finesse to our Châteauneuf du-Pape Tradition 2020. It exalts aromas of black fruits, raspberry, blackcurrant, prune with pretty tannins, silky and coated with a long and creamy. 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