

# CLOS Pierre Usseglio N°18

## 2021



We work on a plot of 21 ares located in the heart of the Châteauneuf du Pape appellation. We have created a Collection of the different grape varieties used in our appellation.

This diversity allows us to obtain an atypical wine that will arouse your curiosity.

The grape varieties of our CLOS Pierre Usseglio N°18:



Grenache, Grenache Blanc, Grenache Gris, Syrah, Mourvèdre, Cinsault, Counoise, Muscardin, Vaccarèse, Terret, Clairette Blanche, Clairette Rose, Picpoul Noir, Picpoul Blanc, Picpoul Gris, Roussanne, Bourboulenc, Picardan. At 5.5% each



Our Châteauneuf-du-Pape CLOS Pierre Usseglio is produced in the traditional way by co-fermentation between red, white and gray grape varieties. The vine is 3 years old. The grapes are harvested manually, destemmed 100%. Fermentation is monitored by thermoregulation and lasts between 20 to 30 days. The wine is aged in amphorae over a period of 12 months and then bottled.



A rainy spring followed by a hot and dry summer brings balance and finesse to our Châteauneuf du-Pape CLOS Pierre Usseglio N°18 2021. It exhales aromas of fresh fruit, strawberry, cherry and white flowers with pretty, silky tannins. , greedy. Its finish is long and unctuous.



Game,  
Cheeses,  
red meat,



4 hours  
Before



12  
months aging



Keep 7 to  
10 years