



FAMILLE
PIERRE USSEGLIO

CHATEAUNEUF-DU-PAPE

First Stone

Châteauneuf-du-Pape



We work on different types of soil, from sand to clay, Limestone and Rounded Pebbles

This diversity allows us to obtain a complex and balanced wine

The grape varieties used in our Première Pierre Rouge:

Grenache: 75%



Syrah: 10%

Mourvèdre: 5%

Cinsault: 5%

Clairette Blanche: 5%



Our Châteauneuf-du-Pape Première Pierre Rouge is made using traditional methods, with vines ranging from 35 to 75 years old. The grapes are harvested by hand and 60% destemmed. Fermentation is temperature-controlled and lasts between 25 and 35 days.

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



Balance and finesse characterize our Châteauneuf-du-Pape Première Pierre. It exudes aromas of black fruit, raspberry, cherry, spice, and pepper. The tannins are silky, and the Première Pierre is rich and persistent on the finish. It has excellent aging potential with a moderate alcohol content.



Game,
Cheeses,
red meat,



4 hours
Before



12 months
of breeding



Keeps for 7 to
10 years