



FAMILLE
PIERRE USSEGLIO

CHATEAUNEUF-DU-PAPE

The Unique White



We work on different soil types, including sand, clay, and silt.

This diversity allows us to obtain a complex and balanced wine

The grape varieties used in our Unique Blanc 2022:



Clairette Blanche: 50%

Rolle: 50%

Our Unique white wine is made using traditional methods, from young vines. The grapes are harvested by hand, without destemming.



This is followed by direct pressing. Fermentation is temperature-controlled and lasts 15 to 20 days. The wines are aged in stainless steel tanks for 6 months before being bottled.

Liveliness, elegance and balance are the words that characterize our Vin de France L'unique blanc.

The nose is marked by citrus and fruit freshness. The palate combines aromatic intensity and length with a lovely vivacity. A hot but not scorching summer followed by a few rainy spells has given this wine perfect balance.



Aperitif,
Cheeses,
Seafood



9 to 12°C



12 months
of breeding



Keeps for 2 to
3 years