AOP CHÂTEAUNEUF-DU-PAPE

PURE CLAIRETTE





CHÂTEAUNEUF DU PAPE

PURE CLAIRE



Grape varieties

100% Clairette (50% Clairette Rose & 50% Clairette Blanche)

<u>Average age of the vines</u>: 50 years



Terroirs & Location

Parcel selection of the terroirs of Bois Sénéchaux, primarily composed of very fine sandy soils from the Miocene era, facing north



Viticulture

Respectful of life and soil by caring for ecosystems in their entirety, our agricultural and agronomic practices favor biodiversity and meet the requirements of the Certipaq and Ecocert specifications for Organic Agriculture, as well as those of Biodyvin and Demeter for Biodynamic Agriculture

The harvest is done manually at optimal maturity. The grapes are then hand-sorted on a vibrating sorting table



Vinification & Aging

Fermentation takes place in small 17-hectoliter foudres and new 5-hectoliter demi-muids from Stockinger cooperage, followed by aging in these same vessels for 6 months



Tasting

Nose: Delicate and refined, revealing nuances of fresh fruits and orange blossom

<u>Palate</u>: This wine stands out for its elegance, freshness, and complexity, offering flavors of stone fruits and a subtle floral touch. A long finish with a beautiful saline and iodine straightness

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