



DOMAINE LA CONSONNIÈRE

Region: Southern Rhône (Vaucluse) Village: Châteauneuf du Pape

Winemaker: Sébastien Cuscusa

Property: 6 hectares Châteauneuf du Pape, 4 hectares Lirac and 0.5 hectares Vin de France

The domaine was created in 2009 after Sebastien Cuscusa bought Domaine de la Cabane. One of the first moves Sebastien made was to bring in Philippe Cambie as the consultant for wine making and vineyard management.

Sebastien is the 4th generation to own the land, though only the first to make wine. His father and grandfather were military men who rented out farming rights on long term contracts, never engaging in the farming activities themselves.

Sebastien however was drawn to the vineyards, starting out in vine replacement activities. Eventually, he wished to make wine. Before crafting his first vintage in 2009 at the Maison Brotte facilities, he spent time at Pierre Usseglio as a stagier. Sebastien still makes the wine at Maison Brotte, but now is able to age and bottle in his own cellar.

CHATEAUNEUF DU PAPE ROUGE

80% Grenache, 20% Mourvèdre and less than 1% Clairette Rosé co-planted with the Grenache.

Soil: Particularly sandy plots in Pignan, Font de Loup, and Les Saint Vierges. The Mourvèdre comes from a parcel in Bedines, which was purchased in 2012.

The vines range from 60 to 100 years old. The production averages around 10,000 bottles.

The grenache is 100% destemmed and fermented in concrete while the Mourvèdre is kept whole cluster and vinified in demi-muids. Vinification lasts around 5 weeks

The wine is aged 70% in concrete tank and 30% in foudres and demi-muids for 14-16 months.

As a bit of excitement around the winery Sébastien's son Leo has joined the team in 2020, following in his father's footsteps. With all that Seb has done in his time at the helm, it's excited to see what the future could hold for the domaine.

