



Domaine Julien Masquin, Humeur, AOP Côtes du Rhône, Rouge, 2021

AOP Côtes du Rhône, Vallée du Rhône, France

Paul Masquin, grandfather of current proprietor, bought a few vines in Courthézon in 1936. However, busy with the creation of a brush company, he entrusted them in sharecropping to neighboring winegrowers. Caressing the dream of making his own wines, his grandson Julien took over the estate in 1998. He devoted all his efforts to the return of sustainable farming methods and environmentally friendly practices. A decade later, the first vintage of Domaine Julien Masquin came to life.

PRESENTATION

The Grenache and Mourvèdre grapes are planted in the Saint Georges / les Saintes Vierges area, a terroir of rolled pebbles and red clay. The Syrahs are planted on the sandy terroir of Les Cassanets, giving them a fine, well-balanced texture.

LOCATION

The grapes for this bottling are picked from vineyards grown in lieu-dit Garrigues (literally "Scrublands" in French).

Soils made of red clays, sand and pebbly strata. Julien purposely bring his grapes to optimal maturation in this very specific terroir, hence favoring finesse over powerful tannins.

IN THE VINEYARD

Julien takes special care of his land and is very meticulous about preserving the local biodiversity: all vineyard work is carried out mechanically, without herbicides nor pesticides and the vines are manured with organic material only.

WINEMAKING

Hand-picked and sorted, fully destemmed. Both varieties are crushed together and sent to fermentation in temperature controlled concrete vats where they are regularly stirred and plunged/pumped over to foster smooth and velvety tannins.

AGEING

Aged in concret vat.

VARIETALS

Syrah 60%, Grenache noir 40%

14,5 % VOL.

not contain milk or milk-based products.

SERVING

16°C/61°F

AGEING POTENTIAL

Enjoy all year long, 3 to 5 years





TASTING

"Humeur" offers more black fruits, smoked earth, bouquet garni, and meaty notes as well as a rich, mouth-filling, textured style on the palate. Big and voluminous but almost buttery in mouthfeel thanks to fine-grained tannins, it's a ripe, balanced, high-quality effort to enjoy over a few years.

FOOD PAIRINGS

Grilled meats, aperitifs, charcuterie, cheese.



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