



# Domaine Julien Masquin, L'Intimiste, AOP Châteauneuf-du-Pape, Blanc, 2020

AOP Châteauneuf-du-Pape, 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**

This cuvée comes from their only parcel of Châteauneuf-du-Pape Blanc, nestled in the heart of the Bois du Rayas. This very special terroir is home to Grenache Blanc and Bourboulenc, planted by his grandfather in 1986.

#### LOCATION

The Grenache and Bourboulenc grapes for L'Intimiste are from old vines rooted in the central part of lieu-dit "Bois du Rayas" know for the top quality of its substrate made of red zaffer sands.

#### **TERROIF**

The soils are composed of sand and red sandstone.

## 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

Vinified in demi muid (20%), stainless steel vats (75%) and old barrels (5%).

### **AGEING**

Both the free run and pressed juices are transferred to stainless vessels (70%) and to half-muids (30%) for 8 months and a long settling.

# **VARIETALS**

Grenache blanc 70%, Bourboulenc 30%

# 14,5 % VOL.

Contains sulphites. Does not contain egg or egg products. Doe not contain milk or milk-based products.

# **SERVING**

12°C/54°F

## AGEING POTENTIAL

10 to 15 years

### TASTING

A wine with good minerality and body. Aromas of white flowers and stone fruit. Good length.

# **FOOD PAIRINGS**

Fish, shellfish, white meats, goat's cheese.



Bruno Lafon Selection

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# **REVIEWS AND AWARDS**



94 (2019) | 2020 not tasted yet

"An attractive, citrusy style of Châteauneuf white with notes of satsuma and preserved lemon. Really expressive side to the fruit, it's bright and focused with good acidity. There's a tiny hint of whisky that brings interest. Full-bodied but not heavy, the oak is well integrated. Needs another year to come together but will be very good. Pithy nip on the finish. Grown on sandy soils."

Matt Walls, Decanter, 01/06/2021

