



# Domaine Julien Masquin, Humeur, AOP Côtes du Rhône, Blanc, 2019

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 hand-picked on a selection of vines grown in lieu-dit "Les Bédines"

#### **TERROIR**

Terroir consisting in refreshing red sands and soft rocks/gravelly zaffer from tertiary sediments, enabling for the crisp and zesty notes abundant in this gracious white wine.

### 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 at dawn. Fully destemmed and gently pressed.

#### **AGEING**

Aged in in stainless vessels (70%) and oak barrels (30%).

#### **VARIETALS**

Grenache blanc 70%, Clairette 20%, Bourboulenc 10%

#### 14,5 % VOL.

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

# SERVING

12°C/54°F

## AGEING POTENTIAL

Enjoy all year long, 5 years

## **TASTING**

Lightly colored, this Côtes-du-Rhône is primarily Grenache Blanc brought up in tank and old barrels. Vibrant citrus, mint, and subtle mineral notes all emerge from the glass, and it's clean, crisp, and refreshing on the palate, with both richness and freshness. It's a solid effort.





## **FOOD PAIRINGS**

Fish, white meats, shellfish, cheeses.

## **REVIEWS AND AWARDS**



"A pale yellow wine with green reflections. Nice notes of lemon embellish its bouquet which only asks to blossom. On the palate, this wine combines suppleness with a great freshness, unusual in the wines of the South. Associated with citrus aromas, this vivacity will be very appreciated during an aperitif by the sea."

Translated with www.DeepL.com/Translator, Le Guide Hachette des Vins

