



Domaine Julien Masquin, Mémora, AOP Châteauneuf-du-Pape, Rouge

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

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

Lieux-dits Pignan and Cassanets.

TERROIR

Sandy soils. Benefiting from a slight slope to the East allowing for relatively cooler temperatures and slower growing conditions, and therefore producing wines of immense finesse.

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, and transferred to concrete vessels for fermentation.

AGEING

Partially aged in concrete (50%), half-muids (30%) and stainless containers (20%).

VARIETALS

Grenache noir 70%, Syrah 30%

14,5 % VOL.

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

SERVING

16°C/61°F

TASTING

A fruity, gourmet wine with crunchy, candied fruit. Notes of black pepper and guarrigue. Long finish

FOOD PAIRINGS

Red meats, meats in sauce, game, cheese.



