



DOMAINE BRESSY MASSON

Bressy Masson 2019

AOC RASTEAU

The Brechet-Masson partnership

After three generations, Paul Emile Bressy Masson has partnered with Laurent Brechet to perpetuate the traditions of this vineyard that dates back to the 19th century. It spreads over 20ha of hilly land in a mosaic of soils dominated by marl and shingle, with some as enviable as Jas or Crapon. The vinification takes place in a functional and recently modernised winery where Grenache, Shiraz and Mourvedre find their finest expression under the masterful lead of Philippe Cambie, consultant oenologist.

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Vintage

2019 is characterised by a rainfall deficit. The highly satisfying sanitary conditions allowed each grape to reach their full phenolic maturity, notably the Grenache, despite presenting some delay when exiting veraison. With small grape berries and a rather low juice yield, we were careful not to push the extractions. September brought a few episodes of rain that intensified day/night temperature differentials, leading to the production of highly colored wines exhibiting a pleasant acidity.

Blending

82% Grenache noir, 14% Shiraz et 4% Mourvedre

Soils

All around the vineyard, the black Grenache develops over blue marls and fluvio-lacustrine conglomerates from the Pliocene. Shiraz and Mourvedre are harvested on the quaternary pebbly terrasses of Plan de Dieu and Crapon.

Harvest

The Grenache grapes were harvested on September 28th, the Shiraz, more precocious on the 21st while the Mourvedre, always tardy did not join the vat before October 3rd.

Wine making process

The grapes were mechanically sorted using a destemmer. They were then crushed and conveyed into a concrete rectangular vat. The temperature was kept around 26°C all through the alcoholic fermentation. The maceration duration was about 30 days during which time some pumping-over and « delestages » with micro-oxygenation were performed daily.

Aging

Vinified separately the several soils were assembled on May 12th. While the Shiraz was rounded in 4-wine barrels, the Mourvedre and Grenache spent 8 months in either concrete or stainless steel vat. Bottled together on June 11th.

Wine tasting

This charming wine is characterised by a deep purple robe with an immense bouquet composed of cooked blackberries, gentle spices as well as the wild aromatics of our local hills (rosemary, thyme, savoury and marjoram). Rich and opulent, full-bodied and splendidly concentrated this wine will keep for a good 10 years. Serve around 16 °C.

SCEA BRECHET MASSON

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