



# DOMAINE BRESSY MASSON

## Paul Emile 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.

#### Bressy Masson 2019

##### 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

75% Grenache noir, 17% Shiraz et 8% Mourvedre

##### Soils

Most of the black Grenache has been planted across the fluvial terraces of the Plan de Dieu. Shiraz and Mourvedre are harvested on the quaternary pebbly terraces 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 first sorted plot by the meticulous harvesters and a second time in the winery with the use of a destemmer. They were then crushed and conveyed into a concrete rectangular vat. The temperature was kept around 26°C throughout the alcoholic fermentation. The maceration duration was of 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 November 6th 2020. While the Shiraz and Mourvedre were rounded in new « demi-muids », the Grenache were rounded in either concrete or stainless steel vat. After 12 months of rounding, the wine was bottled on November 16th 2020.

##### Wine tasting

A shiny garnet-red robe, an abundant nose of black cherries, brown-sugar-sweetened blackberries together with the subtle scents of thyme and liquorice faithfully define this gastronomic wine. On the palate it deploys a fantastic aromatic tenacity, both smooth and silky with well-defined tannins and a fresh finish.



SCEA BRECHET MASSON

Domaine Bressy Masson – 688 Chemin de Grange Neuve – 84110 Rasteau - France