



LES GARRIGUES

RED 2022

CÔTES DU RHÔNE

« A wine combining freshness and tannin finesse. »

TASTING



Bright red color with ruby highlights.



Tonic and pleasant, it's a delightful and charming basket of red fruits.



A treat, a childhood sweet, supported by a tonic structure.



Ideal serving temperature: 17°C.
Aging potential: 4 years.

WINEMAKING

Grape varieties: Grenache (60%), Syrah (40%)

Method: harvested entirely by hand, then sorted in the cellar, the harvest is fully de-stemmed and vinified in stainless steel tanks under controlled temperature, preserving its finesse and aromatic profile.

TERROIR

Location: born from the blend of Grenache planted on the "Garrigues" terroir (with rolled pebbles) and Syrah on sandy soil.

Soil: rolled pebbles, red clay, and sandy soils.

Climate: southern Rhône Valley, hot and dry, swept by the Mistral wind from the north.

INFORMATIONS

Harvest: september 2022.

Alcohol: 14,5 % Alc./Vol.

Appellation: Côtes du Rhône.

Certification: Ecocert – HVE niveau 3.

Formats: 75 cl et magnum.



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