



LES CASSANETS

RED 2022

CHATEAUNEUF-DU-PAPE

« The finesse of Les Cassanets terroir is reflected in this complex and airy cuvée. »

TASTING



A garnet red color with ruby highlights.



An expressive nose of fresh fruits, with cherry and crushed strawberry sharing the first notes.



A round, majestic palate, balanced between freshness and sweetness.



Ideal serving temperature: between 17° and 18°C.
Great aging potential of 10 years.

WINEMAKING

Grape varieties: Grenache (70%), Syrah (30%)

Method: Harvested and then sorted in the cellar, the grapes are fully de-stemmed and vinified in stainless steel tanks under controlled temperature, preserving their finesse and aromatic qualities.

TERROIR

Location: Les Cassanets.

Soil: rolled pebbles, sandy subsoil.

Characteristics: the slight eastward incline allows for optimal ripening.

INFORMATIONS

Harvest: september 2022.

Alcohol: 15,5 % Alc. /Vol.

Appellation: Châteauneuf-du-Pape.

Certification: Ecocert – HVE niveau 3.

Format: 75 cl.



Domaine Julien Masquin – 582 Chemin des Sourcières – 84350 Courthézon – France
Phone: +33 4 86 04 24 64 – E-mail: contact@domainemasquin.com