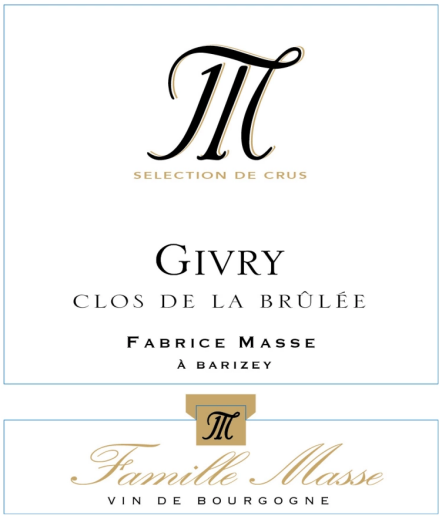
DOMAINES ET SAVEURS
COLLECTION
JEANNE MARIE DE CHAMPS

Domaine Masse

Givry Clos de la Brûlée blanc

White - Village



Domaine Masse

History

Created at the end of the 19th century, the 15-hectare estate is run by the brother and nephew of the former manager of the Hospices de Beaune. Its winegrowing origins in Bourgogne date back to 1595.

The estate was created by Claude MASSE, who was originally a cooper.

It was then developed by his son Jean-Baptiste after the Second World War.

Jean-Baptiste had two sons.

Raymond, who continued to make the estate prosper, and Roland, an oenologist who became director of the Hospices de Beaune.

The estate is currently run by Fabrice, Raymond's son.

Fabrice Masse took over from his father in 2000.

Respect for his father's work has always been a priority. It was his father who passed on his passion for wine and vines, who taught him everything he knows, and he is determined to do what his father and grandfather did before him: pass on his family knowledge.

But like every generation before him, he also wants to make his own mark and take advantage of advances in working methods. With the help of his uncle Roland, former director and oenologist at the Hospices de Beaune estate, Fabrice has developed a dynamic wine trading business.

He buys the equivalent of 15 hectares of grapes and musts to complete his range.

Vines & Wines

Domaine MASSE cultivates its vines using traditional methods (plowing the soil, sustainable treatment, very short pruning and rigorous debudding, green harvesting if necessary).

The harvest is carried out with a selection of grapes.

The whites are gently pressed, followed by controlled fermentation in stainless steel vats and, at the end of fermentation, they are transferred to barrels. The red grapes are destemmed, followed by a 5-day cold pre-fermentation maceration and then alcoholic fermentation lasting around 15 days.

The wine is pumped over twice a day. No punching down is carried out in order to extract only the finest, silkiest tannins. After fermentation, the wines are aged for one year in oak barrels, approximately 30% of which are new.

Estate size:

28 hectares

Vineyard management:

The vines are cultivated in an environmentally friendly manner, using sustainable methods, and are therefore left grassed over during the winter from late September to late March.

No fertilizers are used, as Fabrice prefers to limit the vigor of the vines by “stressing” them. Pruning is short and debudding is rigorous in order to naturally regulate yields. As for the soil, it is worked by scratching, a surface plowing technique, several times a year.

Since 2019, the estate has been certified High Environmental Value Level 3, based on performance indicators relating to biodiversity, phytosanitary strategy, fertilization, and irrigation management.

Vinification:

Fabrice Masse produces elegant wines with silky, fruity, and delicious tannins.

The harvest is handled with great care. It is completely destemmed, meticulously sorted using the new sorting table, and immediately cooled.

Red wines: Cold pre-fermentation maceration lasts 5 to 6 days. Alcoholic fermentation lasts around two weeks, with two daily pump-overs and no punching down to avoid extracting too much tannin. The must is then gently pressed using a pneumatic press. Aging lasts between 10 and 14 months in barrels, with a maximum of one-third new barrels.

White wines: Pressed directly and cold settled at a temperature of around 12 degrees. Fermentation takes place in barrels and aging lasts between 10 and 12 months.