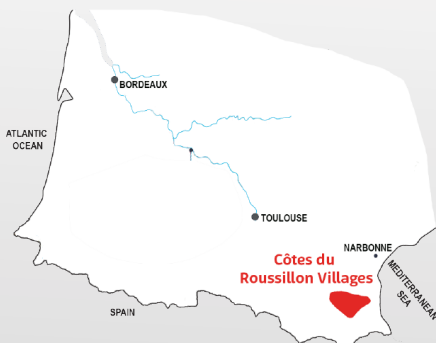


LES HAUTS DE JANEIL

2020

The very wet winter of 2020, with mild temperatures, gave us about a month's lead over 2019. The rainy spring too, combined with the vegetative advance, brought a rather high mildew pressure requiring our vigilance. The cooler month of June allowed us to slow down a little bit the advance taken. The summer was hot and dry with cool nights, which was ideal for ripening and gave us good quality grapes. 2020 was a particularly good year for the syrah. The mourvèdre grapes are less concentrated than in recent years but are very fruity on the other hand.



APPELLATION
IGP Pays d'Oc

GRAPE VARIETIES
100% Syrah

WINEMAKING
Pressing in low pressure pneumatic press (light extraction) - low temperature vinification as for white wines - Alcoholic fermentation with selected yeasts for rosé wines. Aging on fine lees. Bottled soon to preserve freshness.



MAS D'EN JANEIL

TERROIR

A mix of schist, slate and chalky soils.

DENSITY

3000 vines/ha, gobelet and trellised.

AGE OF THE VINES

35 years.

YIELD

30 hl/ha.

FIRST VINTAGE

2001

WINEMAKER'S NOTE

A beautiful raspberry pink. An intense nose of red fruits such as strawberry and redcurrant. An appetizing mouth, in which the red fruits are perceived. A tasty and refreshing feeling at the same time with a toned finish for a touch of acidity with grapefruit aromas.

FOOD PAIRING

Cold meats, fresh figs with raw ham, tuna and tomato pizza.



DOMAINES
FRANÇOIS LURTON
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