

LES HAUTS DE JANEIL

2022

The 2022 vintage was marked by various meteorological hazards heralding climate change. According to the French regions, a strong frost at the beginning of April caused a consequent loss of production, fortunately the buds were less developed than in 2021. From May to October, drought and exceptional heat marked the vintage with three heat waves of over 40°C. The combination of these hazards resulted in a low harvest in the south of France, as in 2021. This hot and dry climate favoured the concentration and maturity of the grapes.



APPELLATION

IGP Côtes Catalanes

GRAPE VARIETIES

Syrah, Grenache

WINEMAKING

The Grenache and Syrah grapes are traditionally vinified in small temperature-controlled concrete tanks. In order to optimize the wine's fruit and flexibility, the extraction is gentle, with a quick punching down carried out daily at the start of fermentation. Matured in concrete tanks in order to preserve the aromas of red fruit and the garrigue.

ORGANIC
WINE



MAS JANEIL

TERROIR

A mix of schist, slate and chalky soils.

DENSITY

4000 vines/ha, gobelet and trellised.

AGE OF THE VINES

15-20 years.

YIELD

30 hl/ha.

FIRST VINTAGE

2001

WINEMAKER'S NOTE

Bright red colour with purple nuances. Complex nose with aromas of blackberries, violets and smoky notes. Well-balanced on the palate, generous and supple. Very marked fruity character. Finish with spicy and juicy notes.

FOOD PAIRING

Grilled red meats, pasta dishes and soft-rinded cheeses.



DOMAINES

FRANÇOIS LURTON

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