



# MAS JANEIL



## ARRELS

2020

The very rainy winter of 2020, with mild temperatures, gave us about a month's lead over 2019. The rainy spring, combined with the advance in vegetative growth, brought with it a high prevalence of mildew, requiring our vigilance. The cooler month of June slowed the advance a little. Summer was hot and dry with cool nights, ideal for ripening and good grape quality. 2020 is a very good year for Syrah. The Mourvedres are less concentrated than in recent years, but still very fruity.

### TERROIR

Mixture of schist, slate and limestone soils

### GRAPE VARIETIES

60% Grenache  
20% Carignan  
10% Syrah  
10% Mourvèdre

### AGE OF THE VINES

35 years

### DENSITY & YIELD

3 000 vines / ha  
25 hL / ha

### FIRST VINTAGE

2005

### WINEMAKING

Syrah and Grenache are vinified in the traditional way (after destemming), with regular delestage and pumping-over. The Syrah benefits from cold prefermentary maceration before alcoholic fermentation. Part of the Carignan is vinified by carbonic maceration. Malolactic fermentation in vats. Aged separately in French oak barrels with 50% new barrels and 50%

### WINEMAKER'S NOTE

Beautiful garnet-red color. Intense, elegant nose with notes of red fruit mixed with spices, gradually developing licorice and smoke. On the palate, intense flavors mingle with a supple structure and plump well-integrated tannins. The wine is rich and long on the palate, with great complexity.

### FOOD-PAIRING

Mushroom risotto, duck breast, prime rib, game.

### AWARDS

- 2018**  
93pts James Suckling  
92pts\*\* Miquel Hudin  
Médaille d'Or Mondial Grenache
- 2017**  
91pts TASTED Andreas Larson
- 2016**  
92pts James Suckling
- 2015**  
94pts James Suckling  
91pts Wine Spectator  
90pts Wine & Spirits



### APPELLATION

AOP Côtes du Roussillon-Villages



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