



# MAS JANEIL



## C2

### 2022

The rainy spring, combined with the advance of vegetation, led to heavy mildew pressure, which required our vigilance. The cooler month of June enabled us to slow the advance a little. The summer was hot and dry, with cool nights, which was ideal for ripening and good grape quality. 2022 is a very good year for Syrah. The Mourvèdres are less concentrated than in recent years, but very fruity.

#### TERROIR

Mixture of schist, slate and limestone soils

#### GRAPE VARIETIES

90% Syrah  
10% Viognier

#### AGE OF THE VINES

35 years

#### DENSITY & YIELD

3 000 vines / ha gobelet  
30 hL / ha

#### FIRST VINTAGE

2020

#### WINEMAKING

This cuvée is a blend of Syrah and Viognier. The two grape varieties are harvested together, with the Syrah destemmed and co-vinified with the unstemmed Viognier. The grapes are first worked at low temperature. A leavening agent is added 48 hours after vatting to ensure a rapid start to fermentation and temperature rise. Vinification takes place at a temperature of 25°C, followed by maceration at 30°C with lees stirring. Rapid aging in amphora helps refine tannins and reinforce minerality.

#### WINEMAKER'S NOTE

Bright color with hints of fresh cherries. Spicy nose, combining pepper, liquorice and grapefruit. The attack is fresh and crisp, the mid-palate mineral and the finish marked by notes of grapefruit zest and Timut pepper.

#### FOOD-PAIRING

Foie gras with figs, Catalan black pudding, duck with orange, roast Camembert, Saint Marcellin, rabbit with olives, vegetable lasagne.

#### AWARDS

**2022**  
Médaille d'Or Drinks Business  
**2021**  
Médaille d'Or Concours IGP



#### APPELLATION

IGP Côtes Catalanes



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