

MAS JANEIL

C2 - 2022

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 Marcelin, rabbit with olives, vegetables lasagne.



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