



LES HAUTS DE JANEIL

GRENACHE & SAUVIGNON

2022

The 2022 vintage was marked by various meteorological hazards heralding climate change. Depending on the French region, a severe frost at the beginning of April led to a substantial loss of production. Fortunately, buds were less developed than in 2021, and the Languedoc region was spared. 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 southern France, as in 2021. This hot, dry climate favored grape concentration and ripeness.

TERROIR

Mixture of schist, slate and limestone soils

GRAPE VARIETIES

70% Grenache
30% Sauvignon Blanc

AGE OF THE VINES

15-20 years

DENSITY & YIELD

4 000 vines / ha
30 hL / ha

FIRST VINTAGE

2007

WINEMAKING

Tasting of the grapes to decide when to harvest. Maceration on the skins for a few hours. Racking. Addition of yeast. Alcoholic fermentation at controlled temperatures (16 - 18°C). Partial malolactic fermentation. Part matured on fine lees for 6 months.

WINEMAKER'S NOTE

Pale yellow color, fresh citrus, granny apple and pear aromas appear on the nose. The palate is full-bodied, with good acidity. The finish is fresh and saline.

FOOD-PAIRING

Beet and walnut salad, guacamole, vegetable lasagne. Grilled fish and aioli, Anchovies from Collioure.

AWARDS

2017
90^{pts} James Suckling



APPELLATION

IGP Côtes Catalanes



MAS JANEIL