

MAS JANEIL

C2 - 2024

WINEMAKER'S NOTE

Bright color with hints of fresh cherries. Spicy nose, dominated by sweet orange, blending 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.



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