



# LES HAUTS DE JANEIL

GRENACHE & SAUVIGNON

2023

In the Roussillon, the 2023 vintage was marked by a rainless winter and spring, resulting in a drought lasting several months and hampering the vines' water and mineral nutrition. The lack of water persisted into the summer, with a few minor spells of rain. As a result, the resistant vines adapted to these Mediterranean climates had to draw on their reserves once again. Over the last three years, rainfall has averaged 250 mm per year, compared with 700 mm under normal conditions. At these levels, rainfall totals are approaching those of certain deserts. The wines of 2023 will therefore be mostly ripe, powerful and concentrated.

## TERROIR

Mixture of schist, slate and limestone soils

## GRAPE VARIETIES

60% Grenache  
40% 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.

## AGEING

Partly 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<sup>pts</sup> James Suckling

## APPELLATION

IGP Côtes Catalanes



MAS JANEIL