

LES HAUTS DE JANEIL

SYRAH - GRENACHE



FRANCE



2025

The 2025 vintage in Languedoc begins under favorable conditions, with little frost in spring and cool temperatures in March delaying budburst. Regular rains replenish water reserves and favor vegetative growth. From May, warming and humidity stimulate flowering despite strong disease pressure. Summer marks a turning point with a heatwave at the end of June followed by storms in July, announcing an early vintage. In August, violent fires ravage 17,000 hectares in Aude and a new heatwave accelerates grape ripening. Volumes are down, but quality is ensured: the whites retain freshness and typicity, while the reds are concentrated, fleshy, and promising.

TERROIR

Clay-limestone soils, schists and slates.

GRAPE VARIETIES

60% Syrah & 40% Grenache Noir

AGE OF VINES

35 years old

DENSITY & YIELD

4000 vines / ha
30 hL / ha

FIRST VINTAGE

2023

APPELLATION

IGP Côtes Catalanes

WINEMAKING

Harvest, grape sorting, destemming, and filling into stainless steel and concrete tanks. Traditional red vinification with punch-downs at the start of fermentation followed by light extraction of color and tannins by pumping over. Final maceration at warm temperature to exploit maximum fruity potential.

AGEING

Aged on fine lees in concrete tanks to preserve the fruit and a slightly reductive character.



Deep red color with violet reflections in the youth of the wine.



Intense nose of black fruits of Syrah, blackcurrant and cherry, and wild strawberries of Grenache. Pepper and garrigue herbs complete the nose.



The attack is fresh, supple, almost crunchy, highlighted by menthol nuances. The palate offers notes of licorice, black pepper, and wild maceration.



Generous wine for aperitif with a charcuterie platter, with summer dishes such as a barbecue or a seasonal salad. Also pairs well with Catalan or Mediterranean cuisine.

AWARDS

2023

BEST BUY

90pts - Wine Enthusiast



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