

HAUT DE JANEIL

SYRAH & GRENACHE



FRANCE



2024

After a dry and cold winter and 30 months of drought, the March rains slightly replenished the soils, favoring a successful budbreak. The year remained in deficit with 300 mm of rainfall compared to the usual 635 mm. Flowering, early, was long and heterogeneous, with coulure and millerandage, aggravated by poor floral induction, resulting in strong vineyard heterogeneity. Average phytosanitary pressure except for high oidium on Carignan. Historically low harvest, berries and juice yields below average, but excellent sanitary condition. Prolonged drought, one of the lowest harvests ever recorded.

TERROIR

Clay-limestone soils, schists and slates.

GRAPE VARIETIES

60% Syrah & 40% Grenache

AGE OF VINES

35 years old

DENSITY & YIELD

4 000 vines/ha
30 hL/ha

FIRST VINTAGE

2023

APPELLATION

IGP Côtes Catalanes

WINEMAKING

Harvest, grape sorting, destemming and vatting of the grapes in stainless steel and concrete tanks. Traditional red winemaking with a délestage at the beginning of fermentation followed by light extraction of color and tannins through pump-overs. Final warm maceration to exploit the maximum fruity potential.

AGEING

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



Deep red color with violet reflections in the wine's youth.



The nose is intense, rich in small black fruits (blackcurrant, cherries in brandy) and spices.



Fresh, supple, almost crunchy attack, with menthol nuances. Tannic structure mid-palate, notes of licorice, black pepper and macerated wild berries.



A gourmet wine as an aperitif with a charcuterie board or with dishes such as barbecue, Catalan specialties, or a seasonal salad.

AWARDS

2023

BEST BUY

90^{pts} - Wine Enthusiast



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