

MAS JANEIL

ARRELS



FRANCE



2022

The 2022 vintage was marked by various weather events heralding climate change. Depending on the French regions, a severe frost in early April caused significant production losses; fortunately, the buds were less developed than in 2021 and Languedoc was spared. From May to October, drought and exceptional heat marked the vintage, with three heatwaves exceeding 40°C. The combination of these events resulted in a low harvest in the south of France, as in 2021. This hot and dry climate favored concentration and grape ripeness.

TERROIR

Clay-limestone soils, schist and slate.

GRAPE VARIETIES

Grenache noir - Syrah - Carignan - Mourvèdre

AGE OF VINES

35 years old

DENSITY & YIELD

4 000 vines/ha
30 hl/ha

FIRST VINTAGE

2005

APPELLATION

Côtes du Roussillon Villages

WINEMAKING

Harvest and vatting without sulphur. Traditional vinification in concrete tanks and in integral barrels. In tank: 5-day cold pre-fermentation maceration, controlled extraction (punching down, délestage, pumping over, warm post-fermentation maceration), lees work. Devatting and juice separation. In barrel: selected grapes, barrels regularly rolled.

AGEING

Aged on lees in concrete tanks, barrels, and sandstone and terracotta amphorae for one year.



Deep red color with violet reflections in the wine's youth, evolving towards a ruby color.



The nose is intense, rich in small black fruits and garrigue essences such as juniper. Vanilla and smoky notes complete the bouquet.



Rich attack with notes of licorice. Concentrated mid-palate with hints of menthol, pepper and wild berries. Finish with persistent length.



Catalan cuisine, French gastronomic classics: mushroom risotto, duck breast, wood-fired rib of beef, game, aged dry-cured ham.

AWARDS

2021

91pts - James Suckling

2019

91pts - James Suckling

2020

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