

The year 2021 will be remembered as a special year, marked by strong weather instability.

The general state of the vineyard was difficult to maintain, and it was only through constant efforts and increased vigilance that we were able to preserve all the qualities of the vineyard.

The 2021 vintage is quite late but the health of the berries is very good, although smaller than in previous years, their sugar content is remarkable, and the cool nights have allowed us to keep high levels of malic acid and a good phenolic maturity. These unusual climatic conditions offer us a surprising vintage, with exceptional minerality and freshness.

### APPELLATION

Vin de France

### GRAPE VARIETIES

sauvignon blanc, macabeu, grenache blanc

### WINEMAKING

After harvesting, the grape varieties are put into vats without adding sulphur. Then, each of the grape varieties is vinified separately either :

In small (ovoid) vats, where 4 punch-downs per day are carried out, until tannic balance is reached.

Or in concrete and stainless steel vats, where only 3 punchings are made per day.

The time of skin maceration during fermentation varies according to the grape variety, because they do not have the same propensity to release tannins. Once fermentation is complete, the Chardonnay and Grenache Gris are kept under marc for a period of post-fermentation maceration. The other grape varieties are extracted and kept on the lees until the final blend.



## MAS JANEIL

### SOILS

A mixture of schist, slate and limestone soils.

### DENSITY

4000 vines/ha, trellised.

### AGE OF THE VINE

35 years.

### YIELD

30 hl/ha.

### FIRST VINTAGE

2016



### WINEMAKER'S NOTE

Light golden colour with bright lights. The nose is complex and mixes fresh fruits like white peach, with flowers and some toasted notes. On the palate, the wine is well rounded and slightly vanilla with a good balance of acidity that gives it freshness.



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FRANÇOIS LURTON

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