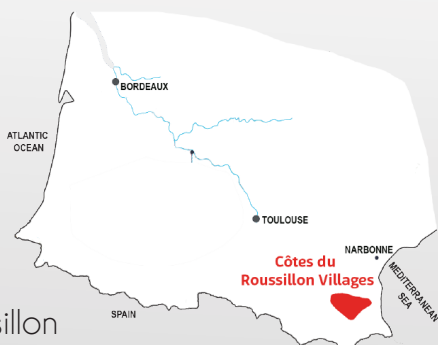


The year 2021 will be remembered as a special year, marked by strong weather instability.

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. These unusual climatic conditions offer us a surprising vintage, with an exceptional minerality and freshness.



### APPELLATION

AOP Cotes du Roussillon

### GRAPE VARIETIES

50% grenache, 20% syrah, 15% carignan, 15% mourvèdre

### WINEMAKING

The Grenache and Syrah grapes are traditionally vinified in small temperature-controlled concrete tanks. In order to optimize the wine's fruit and flexibility, the extraction is gentle, with a quick punching down carried out daily at the start of fermentation. Matured in concrete tanks in order to preserve the aromas of red fruit and the garrigue.



# MAS JANEIL

### TERROIR

A mix of schist, slate and chalky soils.

### DENSITY

4000 vines/ha, gobelet and trellised.

### AGE OF THE VINES

35 years.

### YIELD

30 hl/ha.

### FIRST VINTAGE

2005

### WINEMAKER'S NOTE

Beautiful garnet red colour. Intense nose revealed by red fruit notes (cherry, blackcurrant, raspberry) followed by subtle reglissé and mentholated notes. The palate is round, crisp and juicy, with intense flavours mingling with silky, well-integrated tannins. Good length and freshness make this a very pleasant wine to drink.

### FOOD PAIRING

Grilled meats, Bolognese pasta, mature Comté cheese, Tomato and Burrata.

### AWARDS

*Vintage 2019*

91 pts

**JAMESSUCKLING.COM**

*Vintage 2016*

89 pts

**Wine Spectator**



DOMAINES

**FRANÇOIS LURTON**

VIGNERON DE PÈRE EN FILS DEPUIS 1897



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