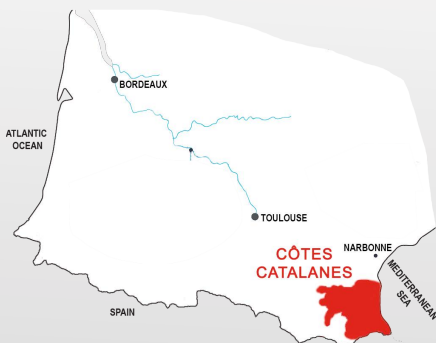


LES HAUTS DE JANEIL

2021

2021 will be remembered as a special year, marked by a strong meteorological instability. The general state of the vineyard was difficult to maintain, and it is at the price of constant efforts and increased vigilance that we were able to preserve all the qualities of the vineyard. The 2021 vintage is rather late but the sanitary state of the berries is very good, although smaller than the previous years, their sugar content is remarkable, and the cool nights allowed to keep high levels of malic acid and a beautiful phenolic maturity.



APPELLATION

IGP Côtes Catalanes

GRAPE VARIETIES

70% Grenache, 30% Sauvignon Blanc

WINEMAKING

Tasting of the grapes to decide on harvesting time. Maceration on the skins for a few hours. Racking. Addition of yeast. Alcoholic fermentation at controlled temperatures (16 - 18°C). Malolactic fermentation for a part. Aged on fine lees during 2 months.



MAS JANEIL

TERROIR

A mix of schist, slate and chalky soils.

DENSITY

4000 vines/ha, gobelet and trellised.

AGE OF THE VINES

15-20 years.

YIELD

30 hl/ha.

FIRST VINTAGE

2007

WINEMAKER'S NOTE

Pale yellow robe, fresh citrus, granny apple and pear aromas appear on the nose. Juicy acidity with a good volume on the palate. The finish is fresh and saline.

FOOD PAIRING

Beetroot and walnut salad, Guacamole, Veggie lasagna.



DOMAINES
FRANÇOIS LURTON
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