JANEIL

2021

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.



APPELLATIONIGP Pays d'Oc

GRAPE VARIETIES

100% Syrah

WINEMAKING

Pressing in low pressure pneumatic press (light extraction) - low temperature vinification as for white wines - Alcoholic fermentation with selected yeasts for rosé wines. Aging on fine lees. Bottled soon to preserve freshness.



MAS JANEIL

TERROIR

A mix of schist, slate and chalky soils.

DENSITY

3000 vines/ha, gobelet and trellised.

AGE OF THE VINES

35 years.

YIELD

30 hl/ha.

FIRST VINTAGE

2001

WINEMAKER'S NOTE

A beautiful raspberry pink. An intense nose of red fruits such as strawberry and redcurrant. An appetizing mouth, in which the red fruits are perceived. A tasty and refreshing feeling at the same time with a toned finish for a touch of acidity with grapefruit aromas.

FOOD PAIRING

Cold meats, fresh figs with raw ham, tuna and tomato pizza.



