

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

Syrah, Grenache

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

15-20 years.

YIELD

30 hl/ha.

FIRST VINTAGE

2001

WINEMAKER'S NOTE

Bright red colour with purple nuances. Complex nose with aromas of blackberries, violets and smoky notes. Well-balanced on the palate, generous and supple. Very marked fruity character. Finish with spicy and juicy notes.

FOOD PAIRING

Grilled red meats, pasta dishes and soft-rinded cheeses.



DOMAINES

FRANÇOIS LURTON

VIGNERON DE PÈRE EN FILS DEPUIS 1897



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