

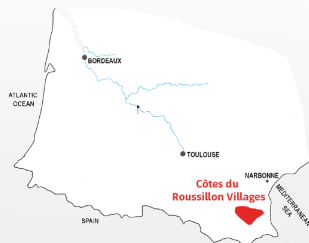
The rainy spring, combined with the advance in vegetation, brought a great deal of mildew pressure that required our vigilance. The cooler month of June allowed us to slow down the advance a little. The summer was hot and dry with cool nights which was ideal for ripening and good grape quality. 2022 is a very good year for Syrah. The Mourvèdres are less concentrated than in recent years, but very fruity.

APPELLATION

AOP Côtes du Roussillon

GRAPE VARIETIES

Grenache,
Syrah,
Carignan,
Mourvèdre



WINEMAKING

The entire harvest and its vatting are done without added sulphur. Whenever possible, as in 2022 and 2021, when the maturities on the parcels are optimal at the same time, part of the Syrah and Carignan are vinified together. Grenache and Mourvèdre are still vinified separately. Carbonic maceration is preferred for the pure carignan. The harvest goes through a cold pre-fermentation phase of about five days before being put into fermentation. This allows us to perfectly control the extraction of tannins during the fermentation phase. The actions on the cap of marc (punching down, delestage, pumping over, hot post-fermentation, etc.) are dictated by the reaction of the tank throughout the process. There is no immutable recipe except to generalise the work of the lees for their protective effect and the structuring gain that they bring;



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 Deep red colour with purplish tints in the youth of the wine (12 months). The nose is rich in small black fruits (blackcurrant, blueberry, cherry in brandy at the attack) and essences of the garrigue (cyst, cade). The attack is fresh, supple, almost crunchy, underlined by minty nuances. The tannic structure fills the mid-palate and goes far with the notes of liquorice, black pepper and wild berry maceration. The balance is remarkable.

FOOD PAIRING

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

AWARDS

Vintage 2019

91 pts

[JAMESSUCKLING.COM](https://www.jamessuckling.com)

Vintage 2016

89 pts

Wine Spectator



DOMAINES

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