

LES HAUTS DE JANEIL

2022

The 2022 vintage was marked by various meteorological hazards heralding climate change. According to the French regions, a strong frost at the beginning of April caused a consequent loss of production, fortunately the buds were less developed than in 2021. From May to October, drought and exceptional heat marked the vintage with three heat waves of over 40°C. The combination of these hazards resulted in a low harvest in the south of France, as in 2021. This hot and dry climate favoured the concentration and maturity of the grapes.



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.



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