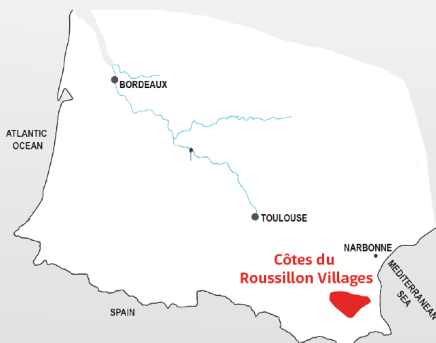


LES HAUTS DE JANEIL

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 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.



DOMAINES

FRANÇOIS LURTON

VIGNERON DE PÈRE EN FILS DEPUIS 1897



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