



FRANCE | 2013 | IGP PAYS D'OC

# Les Hauts de Janeil Syrah-Grenache



## > VARIETIES

80% Syrah - 20% Grenache.

These are typical vines in the region, which develop spicy and pepper flavours.

*These wines have a less complex expression, but they are designed with the spirit of Mas Janeil.*

## > VINTAGE 2013

The 2013 vintage is characterized by the freshness of both its climate and its wine. The cold, wet spring resulted in a very slow start in the vineyard and a late flowering. The hot, dry summer was good for the vines' development, but the delayed growth cycle never completely caught up. The return of some rain at the end of August produced a long, slow ripening throughout the autumn, enabling the Sauvignon aromas to be preserved. The harvests took place from early September (Languedoc) to mid-October (Loire); they were the latest for nearly 20 years, with not a single plot being picked in August. The grapes were harvested at their aromatic peak, with citrus notes and hints of boxwood and fresh fruit. Thanks to the weather conditions, we have been able to preserve the freshness in the wines with a relatively high acidity. Particularly for the hotter terroirs, such as in the Languedoc.

*This is the "second wine" of Mas Janeil which comes from the 24 hectare estate of Mas Janeil at Maury, located in the hilly Pyrénées Orientales behind Perpignan. It is made in a similar style but from younger vines and complemented by grapes from our neighbours and from vineyards further afield towards the coast.*

## TASTING NOTES



Attractive deep red colour.



Concentrated nose of black fruit, licorice, complemented by fresh notes of strawberry and raspberry.



Good roundness on the palate with plenty of suppleness in the mouth, the tannins are dense with an elegant structure. Aromatic finish with black fruits.

## > ANALYSIS

ALCOHOL CONTENT	13% vol
PH	3,68
TOTAL ACIDITY	3,1 g/l d'H <sub>2</sub> SO <sub>4</sub>
VOLATILE ACIDITY	0,38 g/l d'H <sub>2</sub> SO <sub>4</sub>
RESIDUAL SUGARS	<2 g/l

## > VINEYARD

**Localisation :** We make the wines from grapes harvested from slopes in the region around our Mas Janeil estate in the South of France.

**Terroir :** Chalky-clay soils.

**Density :** 3600 hl/ha.

**Climate :** Mediterranean (hot dry summer, mild winter).

**Average age of the vines :** 15 years.

**Yield :** 60 - 70 hl/ha.

## > WINEMAKING

**Harvest :** Machine picked early in the morning.

**Winemaking :** Traditional vinification with lots of extraction by means of rack and return during the aqueous phase (that is, before the level of alcohol becomes too high). The wine is drained off quite early to preserve the fruitiness and ensure plenty of suppleness in the mouth at the end of the alcoholic fermentation process.

**Ageing :** A small part of our blend is put into barrels, which makes it even richer.



16 - 18 °C



1 - 2 years

## SUGGESTION

Chicken with black olives, chicken brochette with herbs, beef tajine with vegetables.



FRANÇOIS  
LURTON

www.francoislurton.com