

FRANCE | 2013 | IGP PAYS D'OC

# Les Hauts de Janeil

## Grenache-Sauvignon



*The Grenache gives an exotic expression of ripe apricot and a touch of spice to the crisp more citrus fruit notes of the Sauvignon.*

### > VARIETIES

80% Grenache  
20% Sauvignon Blanc

### > 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.

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

*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



Pale yellow robe with golden glints.



Complex nose marrying notes of flowers, truffles, brioche and oak...



The mouth is well-balanced with lots of volume but also a hint of acidity on the finish, giving the wine length.

### > ANALYSIS

ALCOHOL CONTENT	13% vol
PH	3,25
TOTAL ACIDITY	3,75 g/l d'H <sub>2</sub> SO <sub>4</sub>
VOLATILE ACIDITY	0,23 g/l d'H <sub>2</sub> SO <sub>4</sub>
RESIDUAL SUGARS	3 g/l

### > VINEYARD

**Terroir :** Chalky-clay soils.

**Density :** 3500 hl/ha.

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

**Average age of the vines :** 20 - 25 years.

**Yield :** 50 - 60 hl/ha.

**Localisation :** Although the plots are located on the hill-sides belonging to the Minervois AOC, in the district of Azille near Carcassonne, we use the Vins de Pays Appellation for this wine.

### > WINEMAKING

**Harvest :** Tasting of the grapes to decide on harvesting time. Nighttime mechanical harvest using meshes so that whole grapes can be vatted.

**Winemaking :** Maceration on the skins for a few hours. Racking. Addition of yeast. Alcoholic fermentation at controlled temperatures (16 - 18°C).

**Ageing :** aged on fine lees during 6 months.

### SUGGESTION

*Veal escalope à la crème, chicken brochette with pineapple and cumin, grilled salmon in a Chardonnay sauce.*



10 - 12 °C



2 - 3 years



FRANÇOIS  
**LURTON**

[www.francoislurton.com](http://www.francoislurton.com)