

FRANCE | 2014 | 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 2014

In the Languedoc, the winter was mild and very dry, with no rain between September and May, resulting in a difficult start to the vines' growth cycle, but this was corrected by a few storms in the spring and summer. A wet September helped to prevent the grapes becoming over-concentrated, and to create a good balance between sugar and acidity and fresh fruit aromas, but yields were extremely low. The rain in September obliged us to remain vigilant throughout the harvest, but the relentless work proved its worth in the quality of the wine.

*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.*


### > ANALYSIS

ALCOHOL CONTENT	12.5% vol
PH	3.3
TOTAL ACIDITY	3.6 g/l d'H <sub>2</sub> SO <sub>4</sub>
VOLATILE ACIDITY	0.3 g/l d'H <sub>2</sub> SO <sub>4</sub>
RESIDUAL SUGARS	2 g/l

### TASTING NOTES

 Pale yellow robe, golden glint.

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

 Well-balanced, lots of volume but also a hint of acidity on the finish, giving the wine length.

### SUGGESTION

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

 10 - 12 °C

 2 - 3 years

### > VINEYARD

**Terroir :** Granite moraine.

**Density :** 3500 hl/ha.

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

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

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

**Location :** The vineyards which we select come from Mas Janeil and Roussillon.

### > WINEMAKING

**Harvest :** Tasting of the grapes to decide on harvesting time.

**Winemaking :** 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.

**Ageing :** aged on fine lees during 6 months for a part.



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