

LES SIGNATURES DE FRANÇOIS LURTON LES HAUTS DE JANEIL GRENACHE-VIOGNIER 2016



VARIETY

60% GRENACHE BLANC - 40% VIOGNIER

VINEYARD

Soil
Granite moraine.

Density
50-60 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.

TASTING NOTES

Pale yellow robe, golden glints. Complex and powerful nose, notes of flowers, peach and oak aromas (nuts and almond). Lots of volume but also fresh with notes of spices. The finish is highlighted by a touch of acidity due to aromas of grapefruit. A very pleasant wine.

SUGGESTIONS

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

TEMPERATURE

10 - 12 °C

CONSUMPTION

2 - 3 years

WINEMAKING

Harvest
Tasting of the grapes to decide the date of harvest, when the aromatic peak is attained. Machine harvested (between 4 and 9 o'clock in the morning) in order to benefit from the cool temperatures and to limit any oxidation

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

Ageing
6 months of ageing in oak barriques with for the Viogniers grapes. The Grenache Blanc is aged on fine lees in cuve.

THE VINTAGE

2016's climate has contrasted a lot with that of 2015, but finally offered beautiful surprises. Its first months have been marked by a particularly mild winter in comparison with the average, only rarely undergoing temperatures below 0°C. Spring was subsequently rather cool and humid, all the while sparing the vines from spring frosts. With a half-hearted weather in April and May, flowering season suffered a slight delay compared to the previous vintage. Following this morose offseason, the particularly hot summer didn't really begin until mid-June. Contrasting with particularly high daytime temperatures, nights have remained refreshingly cool, including during the period between flowering and veraison (15°C on average), developing and preserving all the aromatic potentials of both grape varieties. Earlier presented floral notes of violets and reseda, those from Mas Janeil expressed notes in a more spicy register, with truffles, pepper, liquorice and even menthol.