

LES SIGNATURES DE FRANÇOIS LURTON
LES HAUTS DE JANEIL SYRAH 2015

It's an explosive rosé with notes of fruits summer (raspberry, strawberry).

VARIETY

100% SYRAH

VINEYARD

Soil

Eroded sandstone, schist and stony plateau.

Density

3600 vines/ha, "cordon de Royat" and "Gobelets" trained.

Climate

Mediterranean (hot dry summer, mild winter).

Average age of the vines

30 years.

Yield

30-40 hL/ha.

Location

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

WINEMAKING

Harvest

Manual harvest.

Vinification

A few hours maceration in vats. Pressing. Protection against oxidation. Fermentation at a low temperature with selected yeasts.

Ageing

On lees. Fining and quickly bottled to preserve the freshness.

THE VINTAGE

The 2015 harvests were characterized by fairly intense weather conditions at Mas Janeil. In the Languedoc-Roussillon, the winter was milder than usual, but less sunny. The red grapes took a long time to ripen. The skins quickly became aromatic, but remained thick with small berries. Grapes were harvested with freshness in mind, and the vinification methods were then adjusted accordingly. While the Syrah grapes picked 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.



TASTING NOTES

A lovely raspberrypink colour. The nose is intense, with the presence of redcurrants, white flowers and lemon aromas. Delicious in the mouth, with the appearance of red fruits. Savoursome and refreshing sensation. The finish is highlighted by a touch of acidity due to aromas of grapefruit.

SUGGESTIONS

Cold meats, fresh figs with parma ham, tuna pizza with tomato.

TEMPERATURE

10-12 °C

CONSUMPTION

2 years