

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



VARIETY

80%Syrah - 20% Grenache. These are typical vines in the region, which develop spicy and pepper flavours.

VINEYARD

Soil

Granitic moraine, chalky-clay soils.

Density

3600 hl/ha.

Climate

Mediterranean (hot dry summer, mild winter).

Average age of the vines

20 - 25 years.

Yield

35 - 40 hl/ha.

Location

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

TASTING NOTES

Attractive deep red colour. Concentrated nose of black fruit, liquorice, 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.

SUGGESTIONS

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

TEMPERATURE

16 - 18 °C

CONSUMPTION

1 - 2 years

WINEMAKING

Harvest

Manual harvest.

Vinification

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 during 5-6 months.

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.