

LES SINGULIÈRES MAS JANEIL C2 2021



VARIETY

Syrah, Viognier

VINEYARD

Soil
Clay limestone.

Density
3000 vines/ha, gobelet

Average age of the vines
35 years

Yield
30 hl/ha

Location
IGP Côtes Catalanes

WINEMAKING

Wine-growing
Organic Agriculture

Harvest
This cuvée is a blend of Syrah and Viognier. The two grape varieties are harvested together.

Vinification
The Syrah is destemmed and co-vinified with the unstemmed Viognier. The grapes are first worked at low temperature. A leaven is incorporated 48 hours after the vatting so that the start of fermentation and the rise in temperature are fast. The vinification is done at a temperature of 25°C and is followed by a maceration at 30°C with stirring of the lees.

Ageing
A quick ageing in amphora allows to refine the tannins and reinforces the minerality.

KEY POINTS

Organic Wine

THE VINTAGE

2021 will be remembered as a special year, marked by a strong meteorological instability. The general state of the vineyard was difficult to maintain, and it is at the price of constant efforts and increased vigilance that we were able to preserve all the qualities of the vineyard. The 2021 vintage is rather late but the sanitary state of the berries is very good, although smaller than the previous years, their sugar content is remarkable, and the cool nights allowed to keep high levels of malic acid and a beautiful phenolic maturity.

TASTING NOTES

Bright color with hints of fresh cherries. Spicy nose, mixing pepper, licorice and grapefruit. The attack is fresh, crisp, the mid-palate mineral and the finish marked by notes of grapefruit zest.

SUGGESTIONS

Foie Gras with figs, Catalan pudding, duck with orange, Camembert, Neufchâtel cheese.