

NOS VINS DE PROPRIÉTÉS MAS JANEIL LOW HISTAMINE 2016



VARIETY

45% Grenache noir, 20% Carignan, 35% Syrah Grenache noir, a traditional grape variety from Roussillon, brings fruit and roundness. Carignan brings its freshness and its sanguine notes. Syrah gives us balance and tannic structure.

VINEYARD

Soil

Deep silty-soil

Density

3600 vines/ha short pruning (goblet) for the Carignan and Grenache, 4000 vines/ha, long pruning (cordon de Royat) for the trellised Syrah,

Climate

Very windy Mediterranean climate (hot dry summer, mild winter).

Average age of the vines

45 - 55 years old Grenache, 35-45 years old Carignan, 15-20 years old Syrah.

Yield

18 hL/ha.

Location

Our vines are located around the village of Maury, at the foot of a cliff dominated by the Château de Quéribus (Cathar castle) on soils mainly resulting from the erosion of the Corbères Massif.

WINEMAKING

Harvest

Handpicked in 18kg crates of optimal ripeness.

Vinification

Maceration cold followed by fermentation at 24 ° C with a little extraction in order to preserve fruit and freshness.

Ageing

From mid-November, the blend of this grape varieties is kept in carefully topped up concrete tanks in order to preserve the aromas of red fruit and garrigue. The wine is filtered prior to bottling without being exposed to the air. Every precaution is taken to protect the wine from oxidation and microbiological abnormalities, and to preserve an "explosion of fruit" in the bottle!

THE VINTAGE

2016 is a vintage winemaker, we had to be patient and wait for the rains in mid-September that unlocked the vines, victims of the long months of drought. Despite low yields, we worked to avoid over-extraction and preserve fruit and freshness

TASTING NOTES

Red rubis with hint of purple Aromas of black fruits and spicy Fresh and fruity attack on the palate supported by a silky volume and a spicy finish

SUGGESTIONS

Roast duck breast with Roussillon 's apricots

TEMPERATURE

14 - 15 °C

CONSUMPTION

5 years