

NOS VINS DE PROPRIÉTÉS MAS JANEIL ROUGE 2014

The Roussillon region has a highly varied landscape with an extreme but generous climate. It harbours an infinity of geologically varied terroirs that are particularly well suited to viticulture and the production of fine wines.

VARIETY

60% Grenache, 20% Carignan, 10 % Syrah, 10% Mourvèdre

VINEYARD

Soil

A mix of schist, slate and chalky soils.

Density

3000 vines/ha, short pruning (goblet) for the Carignan and Grenache, long pruning (cordon de Royat) for the trellised Syrah.

Climate

Very windy Mediterranean climate (hot dry summer, mild winter). Average age of the vines : 40 - 50 year old Grenache, 30 - 40 year old Carignan, and 10 - 15 year old Syrah.

Average age of the vines

40 - 50 year old Grenache, 30 - 40 year old Carignan, and 20 - 25 year old Syrah.

Yield

25 hL/ha.

Location

The Côtes du Roussillon Villages AOC was established in 1977. It comprises no more than 3000 ha of very steep hillsides with schist, granite and limestone soils. Our vines are located around the village of Maury, at the foot of a cliff dominated by the Chateau de Quéribus (Cathar castle) on soils resulting from the erosion of the Corbières Massif.

WINEMAKING

Harvest

Handpicked in crates at optimal ripeness.

Vinification

Part of the Grenaches grapes are vinified using carbonic maceration (whole bunch fermentation). The Syrahs and Carignans are vinified according to traditional methods (stemmed grapes...) with regular rack and return and pumping over. Malolactic fermentation in vats.

Ageing

Each variety is aged separately in French new oak "Radoux" barrels for 12 months and is regularly racked (once every three months) before being blended.

THE VINTAGE

Despite the dry winter, vines in the south of France benefitted from some rainfall during the spring and summer, which made for a balanced vegetative cycle. Summer temperatures were lower than the seasonal average, which slowed the maturing cycle and resulted in later harvests, producing more subtle and more complex grapes. On the 8th September, a full moon phase and plenty of sunshine brought three weeks of beautiful fine weather. And like everyone else, we were therefore pleasantly surprised by the splendid month of September, which made up for any delay in maturity. On Monday 22nd September, Syrah and Carignan grapes in our earliest plots were harvested, as well as a first quality of Grenache Noir grapes (grown on the plots in Maury we acquired during the summer).



TASTING NOTES

Attractive red cherry colour. Concentrated nose of red fruits, fresh fig and herbs of the 'garrigue' and black pepper. In the background one can taste some smokiness and notes of liquorice. The attack is silky and very rounded. Good structure with liquorice flavoured tannins. Good characteristic aromatics and jammy notes.

SUGGESTIONS

Blanquette of veal, lamb and mint kofta, chilli con carne

AWARDS

AWARDS 2013 90 pts - Wine Spectator
AWARDS 2012 15/20 Coup de coeur - Bettane & Desseauve
AWARDS 2010 17/20 - Jancis Robinson

TEMPERATURE

14-16°C

CONSUMPTION

10-15 YEARS