

NOS VINS DE PROPRIÉTÉS MAS JANEIL SANS SOUFFRE ROSÉ 2016

Our wines at Mas Janeil are year after year more faithful to their terroirs. In that philosophy, we released in 2012 a Côtes du Roussillon-Villages without sulfur. A wine that does not hide, authentic and unctuous: a living wine! Perfect expression of its terroir, this wine gracefully combines aromatic power and smoothness of tannins.

VARIETY

Grenache gris 31% - Carignan 19% - Syrah 19% - Mourvèdre 31% The blend of Grenache, Carignan (from Spanish roots from Aragon district) Syrah (assumed from Oriental roots) and Mourvèdre brings to this wine a harmonious balance of volume, spices and fruits.

VINEYARD

Soil

A mix of schist, slate and chalky soils.

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, and 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 Chateau de Quéribus (Cathar castle) on soils mainly resulting from the erosion of the Corbières Massif.

WINEMAKING

Harvest

Handpicked in 18kg crates at optimal ripeness.

Vinification

Each grape variety is picked separately at the aromatic peak and slightly mature to preserve the freshness of the aromas. The harvest takes place during the coldest hours to limit the oxidation phenomena. The vines are traditionally vinified separately in small concrete temperature controlled tanks, in halfmuids of 600 liters and small vats of 8 to 13 hl in the form of egg allowing an optimum work of the lees. These lees are regularly stirred until their action is deemed sufficient or worked separately and reincorporated to the wine during ageing.

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

The 2016 harvests were characterized by fairly intense weather conditions at Mas Janeil in Roussillon and at Château des Erles a little more to the east. In the Languedoc- Roussillon, the winter was milder than usual, but less sunny. Spring arrived two weeks early and temperatures in the Roussillon region rose above 25° C on 11 March. After a sunny summer and two heat waves, the harvest was slightly early for the white grapes, in optimal conditions. High temperatures led us to increase the frequency of ripeness testing for the grapes, in order to pick them at the aromatic peak, with the optimal balance between acidity and sugars.



TASTING NOTES

Very pale salmon dress Very fine, mineral, aerial and precise nose developing aromas of gooseberry and stone fruit. The attack on the palate is lively and fresh. The acidity is perfectly contained by the sweetness that invites in the middle of the mouth. The aromas are carried away and one remains on an impression of great delicacy.

SUGGESTIONS

Roast duck with blueberries. To be served a little fresh around 14 ° C / 15 ° C.

TEMPERATURE

14-15°C

CONSUMPTION

5 years