

LES SINGULIÈRES MAS JANEIL UNIC SANS SOUFFRE AJOUTÉ 2016

In a commitment to innovation and respect for consumers, we produced a sulphur-free Côtes du Roussillon at the Mas Janeil winery in 2012. Far from a fundamentalist attitude or the "natural" wine movement, it is a pragmatic approach with the objective of making a more "living", more authentic wine, that is the best possible reflection of its terroir.

VARIETY

Grenache noir 28,5% - Carignan 21,5% - Syrah 21,5% - Mourvèdre 28,5%

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

The vines are traditionally vinified separately in small concrete temperature controlled tanks. The grapes are placed in vats at low temperature, without sulphur. A yeast starter is added to the vats to ensure that fermentation starts immediately; the carbon dioxide that is produced protects the wine from oxidation. In order to optimize the wine's fruit and flexibility, the extraction is gentle, with a quick punching down carried out daily at the start of fermentation. The total maceration period is 30 days.

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's climate has been very challenging for French vineyards. Thanks to the prevailing winds' direction, Roussillon was spared from both the spring frosts and storms that have hit the neighboring Languedoc region. The wind was very present, however, and while preventing vine diseases, it also delayed the wine year's works. Winter has been rather cold and marked by inferior-to-average sunlight exposure and rain (117mm). Spring itself was fresh, though offering significant sunshine and abundant rains (244mm). Finally, summer has been the same as in most of France, both very warm and dry. It has thus been necessary for us to pay particular attention to harvest dates and the grapes have had to be selected meticulously, for the subsequent high sugar levels might have hidden maturity insufficiencies. As a consequence, the harvest volumes have gone down 35% and demanded tremendous amounts of work. Yet, these peculiar conditions have allowed us to obtain a very healthy vintage that brought up a lot of enthusiasm among our cellar masters and oenologists, thanks to its complexity, richness and the potential it unveiled.



TASTING NOTES

The depth of the dark garnet colour with hints of purple suggests subtle aromatic power. The nose immediately offers a fanfare of red fruit (blackcurrants and blueberries) and cherry jam, underscored by floral notes. Very mature on the palate, with a fine balance between well-integrated tannins and freshness. Generous aromatic notes emphasize the wine's full-bodied character. The precision of the fruit and well-defined aromas linger in a voluptuous, harmonious finish.

SUGGESTIONS

Summer salads, cured sausages and cold meats, tapas, baby spring vegetable stew, duck skewers with pineapple sauce. Serve slightly cool at around 14/15°C.

AWARDS

MILLÉSIME 2014 16,5/20 - Jancis Robinson
MILLÉSIME 2012 16,5/20 - Jancis Robinson
15,5/20 - La Revue des Vin de France
"To make sulfur-free wines, good winery hygiene throughout the winemaking process is essential. François Lurton took up this challenge at Mas Janeil, an estate he owns between Maury and Estagel. To all sulfur-free wine fans and doubters of nature wines, taste this one. Its juicy fruit flavours will be loved by all!"
Sylvie Tonnaire & Anne Serres - Terres de Vins"

TEMPERATURE

14-15°C

CONSUMPTION

5 YEARS

