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## VARIETY

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90% GRENACHE NOIR - 10% SYRAH

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## VINEYARD

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### *Soil*

A mix of schist, clay, granite and limestone, the Mas Janeil vineyard is a singular place, with no agricultural capacity, where the vine suffers and has to send its roots deep into the earth to find nourishment. The yields are extremely low. The result is exceptionally concentrated grapes.

### *Density*

Between 2400 and 4000 /ha, short pruning (goblet).

### *Climate*

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

### *Average age of the vines*

40 - 50 year old Grenache, 25 - 30 year old Shiraz.

### *Yield*

20 - 30 hl/ha.

### *Location*

Set at the foot of a cliff dominated by a Cathar castle, the terroir within this Estate is exceptional, composed of stones from the erosion of the Corbières.

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## WINEMAKING

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### *Harvest*

Whole bunch harvesting of the grapes following by stemming.

### *Vinification*

Following traditional fermentation at 26°C, alcohol is added to mute the wine at a density of 1040. Four weeks of maceration then follow. After draining and pressing, the press and free run wines are blended.

### *Ageing*

Aged for 1 year in French oak barrels.

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## THE VINTAGE

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The 2015 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.

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## TASTING NOTES

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A beautiful ruby red The nose expresses intense with fresh fruit notes (plum, cherry) combined with spicy thyme, rosemary) and woody hints. The palate is wellbalanced between sweetness, acidity and tannic structure. This full-body and the nicely acidic finish providing freshness to this wine. The aromatic finish is spicy.

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## SUGGESTIONS

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Apéritif. fruits salad, crumble, cheese and pasta.

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## TEMPERATURE

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12 - 15 °C

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## CONSUMPTION

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1 - 5 years

