VARIETY

60 % Macabeu, 40 % Grenache Gris. The Macabeu grape is traditionally used for "vins doux naturels" (lightly fortified wines). Its lively character brings acidity and freshness. Grenache Gris brings richness, spiciness and fruit.

VINEYARD

Soil
Clay limestone.

Density
3200 vines per hectare. Plantation in a square (1.75 x 1.75m) bush trained.

Climate
Mediterranean climate (Hot summers and dry and mild Winters).

Average age of the vines
30 years.

Yield
25 hl/ha

Location
The vineyard plots of Traou de l'Ouille are situated in the estate of Mas Janeil, above the village of Maury at the foot of Château de Quéribus.

WINEMAKING

Harvest
Handpicking into shallow crates of 25 kg at the peak of aromatic intensity, judged by regular tasting of the grapes. Destemming and gentle pressing in a pneumatic press.

Vinification
In "demi muids" (600 litres) with regular stirring.

Ageing
Ageing in French oak "demi muids" for a period of ten months.

THE VINTAGE

2015 was marked by somewhat atypical weather in Côtes du Roussillon. A harsh winter, strong Tramontana winds at Easter, drought conditions in the summer, hail storms and finally an invasion of wild boars! All these factors contributed to the low volumes of the 2015 harvest: an average of 18hl/ha for all of our plots in Languedoc-Roussillon. Another feature of this vintage is a strong presence of the characteristics of the grape

TASTING NOTES

Light golden colour with bright lights. The nose is complex and mixes fresh fruit such as white peach, with blossom and some grilled notes. On the palate the wine is well-rounded and slightly vanillaed with a good balance of acidity which gives it freshness. The finish is long and elegant, with notes of toast, hazelnut and vanilla.

SUGGESTIONS

Combines well with fish in sauce such as salmon in sabaillon.

AWARDS

AWARDS 2012 17/20 - JANCIS ROBINSON AWARDS 2011 90 pts - WINE ENTHUSIAST 17/20 - JANCIS ROBINSON

TEMPERATURE

12-14°C

CONSUMPTION

1 - 4 YEARS