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MAS JANEIL

ARRELS

2020

The very rainy winter of 2020, with mild temperatures, gave us about a month's lead over 2019. The rainy spring, combined with the advance in vegetative growth, brought with it a high prevalence of mildew, requiring our vigilance. The cooler month of June slowed the advance a little. Summer was hot and dry with cool nights, ideal for ripening and good grape quality. 2020 is a very good year for syrah. The mourvedres are less concentrated than in recent years, but still very fruity.

TERROIR

Mixture of schist, slate and limestone soils

GRAPE VARIETIES

50% Grenache
20% Carignan
15% Syrah
15% Mourvèdre

AGE OF THE VINES

35 years

DENSITY & YIELD

3 000 vines / ha
25 hL / ha

FIRST VINTAGE

2005

WINEMAKING

Syrah and grenache are vinified in the traditional way (after destemming), with regular delestage and pumping-over. The syrah benefits from cold prefermentary maceration before alcoholic fermentation. Part of the carignan is vinified by carbonic maceration. Malolactic fermentation in vats.

AGEING

The grape varieties are matured independently in barrels with stirring of the fine lees for 10 months, then the wines are blended and matured in amphorae for 4 months.

WINEMAKER'S NOTE

Beautiful garnet-red color. Bitter dark chocolate on the nose, with intense notes of violets and cumin. On the palate, intense flavors mingle with a supple structure and plump well-integrated tannins. The wine is rich and long on the palate, with great complexity.

FOOD-PAIRING

Mushroom risotto, duck breast, prime rib, wild game.

AWARDS

2018

93pts James Suckling
92pts** Miquel Hudin
Médaille d'Or Mondial Grenache

2017

91pts TASTED Andreas Larson

2016

92pts James Suckling

2015

94pts James Suckling
91pts Wine Spectator
90pts Wine & Spirits



APPELLATION

AOP Côtes du Roussillon-Villages



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