

DOMAINE DE LA JANASSE



CÔTES DU RHÔNE
APPELLATION CÔTES DU RHÔNE CONTRÔLÉE

BLANC

Location: This wine is made from selected plots on sandy soils on the edge of the appellation Châteauneuf-du-Pape, at short distance from La Crau plateau.

Acreage: 5 ha.

Grapes: 50% Grenache, 15% Clairette, 15% Bourboulenc, 10% Viognier, 10% Roussanne.

Vineyard: The vines are grown without pesticides or insecticides and manure is natural. The land is worked without herbicide to maintain ventilation and flexibility to the soil. Yield of 46 hl/ha. Boxes harvest, by grape.

Vinification: Pneumatic pressing. Vinification in vat during 6 months with sediments stirring.

Ageing process : In vat on sediments with stirring during 6 months.

Production: 18.000 bottles per year.

Tasting: The best white Côtes-du-Rhône example. Here, nothing is too much. The blend reflects the complexity of a premium terroir and winemaking provides, by small touches, acute, sharp and beneficent freshness, with a hint of minerality. To be served on a fish market in foil or just for a refreshing aperitif, within the next five years

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