

# DOMAINE DE LA JANASSE



CHÂTEAUNEUF DU PAPE

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PRESTIGE BLANC

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**Location:** *This wine is coming from a sandy-clay soil in La Janasse quarter.*

**Acreage:** *0,4 ha.*

**Grapes:** *70% Roussanne, 15% Grenache (more than 60 years old), 15% Clairette (more than 60 years old).*

**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 25 hl/ha. Boxes harvesting.*

**Vinification:** *Pneumatic pressing. Vinification, including malolactic fermentation into barrels.*

**Ageing process:** *100% into barrels (from 1 to 3 years), with stirring during 14 months.*

**Production:** *900 to 1.200 bottles per year.*

**Tasting:** *Power and balance could summarize this confidential cuvée prized by tasters. A festival of fruits (peach, citrus, pear and vanilla) is provided in a concentrated wine that keeps its freshness. Enjoy it now for its spectacular nature and within the next fifteen years on a lobster thermidor.*

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