

DOMAINE DE LA JANASSE



CHATEAUNEUF DU PAPE

TRADITION BLANC

Location: *This wine is coming from sandy-clay soils in La Janasse and La Crau quarters.*

Acreage: *1,10 ha.*

Grapes: *60% Grenache, 20% Clairette, 20% 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 25/30 hl/ha. Boxes harvesting.*

Vinification and ageing process: *Pneumatic pressing. Grenaches and clairettes: vinification in vat with must pressing. For the roussannes, vinification and ageing process in barrels (80% new) with must pressing during seven months. Bottled without filtering.*

Production: *4.000 bottles per year.*

Tasting: *Here is a statutory wine: the nose is a basket of yellow and white flesh fruits, where peach and exotic fruits dominate. Hints of vanilla and brioche bring a touch of extra fat. The richness of the mouth unfolds in a long sarabande of persistent aromas that sublimate fillet Saint-Pierre cooked on the skin. Enjoy it over the next fifteen years.*

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