

DOMAINE
DE LA
JANASSE
Vieilles Vignes



CHATEAUNEUF DU PAPE

VIEILLES VIGNES

Location: *This cuvée comes from four plots located on different soils that perfectly match when assembled. Firstly a southern pebbly soil that brings body and power. Secondly a Chaupin-like soil for freshness and acidity. A third red clay pebbly soil in the north of the appellation that brings structure and body. And finally a sandy-limestone soil for smoothness.*

Acreage: 6 ha.

Grapes: 64% Grenache, 20% Mourvèdre, 10% Syrah, 6% divers.

Planting: 40% 1920, 40% 1965, 10% 1976, 10% 1993.

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 28 hl/ha.*

Vinification: *Stems removal 80%. Maceration: 28 days with manual pressing once a day.*

Ageing process: 75% into vat and 25% in «demi-muids» (600 l. barrels).

Production: 15.000 bottles per year.

Tasting: *The flagship wine of the estate, still the highest in international rankings. The color is dark with purple reflections. The nose, with discreet aromas of crushed black fruits and garrigue, is just waiting to melt into a noble and fresh material. Keep it at least ten years before serving on a jugged hare Royale.*

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