

# DOMAINE DE LA JANASSE



## The Reds AOC Côtes-du-Rhône Villages Terre d'Argile

### BLEND

25% Grenache, 25% Syrah, 25% Mourvèdre, 25% Carignan.

### YIELD

40 hl/ha

### ACREAGE

15 hectares

### LOCATION

On a magnificent terroir of rolled pebbles and red clay located in the north of the town of Courthézon, just a stone's throw from the Châteauneuf-du-Pape appellation.

### VINE-GROWING

The vines are grown without pesticides or insecticides and the manure is natural. The land is worked without weedkiller to maintain ventilation and flexibility of the soil. Green harvest on syrahs and mourvèdres.

### WINE-MAKING PROCESS

Manual harvest with sorting in the vineyard.

75% destemming then maceration for 18 to 21 days with daily manual pressing.

### AGEING PROCESS

In barrels (1/3 of which are new) for Syrah, Mourvèdre and Carignan, and in foudres (wooden vats) for Grenache, for 12 months.

### TASTING

Between tapenade and blackcurrant, the cuvée Terre d'Argile offers a concentrate of aromas. Dense and fleshy, the mouth reveals deep and smooth notes of ripe fruit, and a lingering finish.

### FOOD PAIRING

Lamb chops.



Drink within 10 years after bottling



15 - 17°C (59 - 62,5 °F)