

# DOMAINE DE LA JANASSE

The Reds  
AOC Côtes-du-Rhône  
Les Garrigues



## BLEND

100% centenary Grenache.

## YIELD

28 hl/ha

## ACREAGE

2,5 hectares

## LOCATION

On a fabulous terroir of rolled pebbles, on red clay, swept by the Mistral, in the north-west not far from the Châteauneuf-du-Pape appellation, in the town of Courthézon.

## 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.

## WINE-MAKING PROCESS

Manual harvest with sorting in the vineyard.

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

## AGEING PROCESS

In foudres (wooden vats) for 12 months.

## TASTING

The power of a Provençal terroir with scents of garrigue, combined with the finesse of old Grenache allows this cuvée to develop aromas of red fruit (strawberry) and black fruit (blackberry).

## FOOD PAIRING

Thrush pate.



Drink within 10 years after bottling



15 - 17°C (59 - 62,5 °F)