

DOMAINE DE LA JANASSE

The Rosés
AOC Côtes-du-Rhône



BLEND

50% Grenache, 30% Cinsault, 10% Syrah, 10% Counoise

YIELD

46 hl/ha

ACREAGE

1,3 hectare

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.
100% « rosé de saignée » process.

AGEING PROCESS

In vats for 3 to 4 months.

TASTING

With a ruby colour, this rosé develops generous notes of fresh fruit (cherries and strawberries), supported by a hint of spices, complemented by a nice acidity and a sharp finish.

FOOD PAIRING

In all circumstances on grills or barbecues.



Drink within 2 years after bottling



11 - 13°C (52 - 55,5 °F)