

DOMAINE DE LA JANASSE

The Reds AOC Côtes-du-Rhône Tradition



BLEND

40% Grenache, 20% Mourvèdre, 20% Carignan, 15% Syrah, 5% Cinsault.

YIELD

45 hl/ha

ACREAGE

23 hectares

LOCATION

On a single piece of land to the east of the Châteauneuf-du-Pape appellation, in the commune 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.
Destemming at 80% then maceration for 12 to 15 days.

AGEING PROCESS

In concrete tanks and foudres (wooden vats) for 6 to 9 months.

TASTING

Moderately tannic and endowed with a beautiful structure, this Côtes-du-Rhône develops greedy notes of fresh fruit (crushed strawberry, blackberry) on their crunchiness, supported by a hint of liquorice.

FOOD PAIRING

Grilled meat or a fresh tomato pie.



Drink within 5 years after bottling



15 - 17°C (59 - 62,5 °F)