

DOMAINE DE LA JANASSE

The Whites
AOC Côtes-du-Rhône



BLEND

50% Grenache, 15% Clairette, 15% Bourboulenc, 10% Viognier, 10% Roussanne

YIELD

46 hl/ha

ACREAGE

5 hectares

LOCATION

On sandy soils, on the eastern edge of the Châteauneuf-du-Pape appellation, a short distance from the plateau of La Crau.

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. Massal selection.

WINE-MAKING PROCESS

Morning manual harvest in boxes with sorting in the vineyard. Pneumatic pressing then wine-making process in vats.

AGEING PROCESS

In vat on sediments with stirring for 6 months.

TASTING

This blend reflects the complexity of a qualitative terroir, while the vinification brings a clear and beneficial vivacity and freshness, with a hint of minerality.

FOOD PAIRING

A fish market in foil or simply for a refreshing aperitif.



Drink within 5 years after bottling



13 - 15°C (55,5 - 59 °F)