

DOMAINE DE LA JANASSE

Les Rouges
AOC Châteauneuf-du-Pape
Chaupin



BLEND

100% Grenache. Vineyards planted in 1912 for the older ones.

YIELD

28 hl/ha

ACREAGE

7 hectares

LOCATION

This cuvée comes from the cold and late terroirs of Chapouin (sand), La Janasse and La Crau (sand).

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.

80% destemming then maceration for 26 days with daily manual pressing.

AGEING PROCESS

2/3 in foudres (wooden vats) and 1/3 in demi-muids (600-litre barrel), for 12 months.

TASTING

A beautiful bottle, archetype of the appellation, which expresses the quintessence of Grenache in its cradle of Châteauneuf du Pape. Between notes of black fruit and violets, this vintage advances in time with suppleness, with already melted tannins.

FOOD PAIRING

Deer stew.



Drink within 25 years after bottling



15 - 17°C (59 - 62,5 °F)