

DOMAINE DE LA JANASSE

The Reds AOC Châteauneuf-du-Pape Tradition



BLEND

65% old Grenache, 20% Syrah, 10% Mourvèdre, 5% Cinsault.

YIELD

25-30 hl/ha

ACREAGE

10 hectares

LOCATION

This cuvée comes from several different terroirs (sand, rolled pebbles, red clay) located on the northern part of the appellation and on 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.

WINE-MAKING PROCESS

Manual harvest with sorting in the vineyard.

80% destemming then maceration for 21 to 28 days with daily manual pressing.

AGEING PROCESS

80% in foudres (wooden vats) and 20% in barrels (of which 1/3 are new), for 12 months.

TASTING

With an ample and structured substance, this cuvée is well-balanced, whose notes of black fruits (blackberry, blackcurrant), combined with aromas of violets, cover a long and silky mouth, all in nerve.

FOOD PAIRING

Dishes based on grilled and simmered meat, leg of lamb with herbs or stewed beef



Drink within 10 years after bottling



15 - 17°C (59 - 62,5 °F)