

DOMAINE DE LA JANASSE

The Whites
AOC Châteauneuf-du-Pape
Tradition



BLEND

60% Grenache, 20% Clairette, 20% Roussanne.

YIELD

25-30 hl/ha

ACREAGE

1,1 hectares

LOCATION

On sandy-clay soils, in the localities of La Janasse and 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

Morning manual harvest in boxes with sorting in the vineyard. Pneumatic pressing then vinification in vats for the grenaches and clairettes. As for the Roussannes, they are vinified in barrels.

AGEING PROCESS

On the sediments, in vats for the grenaches and clairettes and in barrels (3/4 of which are new wood) with stirring for the roussannes, for 7 months.

TASTING

The nose is a basket of fruits with yellow and white flesh, where peach and exotic fruits dominate. A few notes of vanilla and brioche add a touch of extra fat. The richness of its mouth unfolds in a long sarabande of persistent aromas.

FOOD PAIRING

Fillet of St. Pierre fish cooked on the skin.



Drink within 5 to 8 years after bottling



13 - 15°C (55,5 - 59 °F)