

DOMAINE DE LA JANASSE



The Reds AOC Châteauneuf-du-Pape Vieilles Vignes

BLEND

65% Grenache, 20% Mourvèdre, 10% Syrah, 5% divers.
Years of plantation : 40% 1920, 40% 1965, 10% 1976, 10% 1993.

YIELD

28hl/ha

ACREAGE

6 hectares

LOCATION

This cuvée comes from four parcels located on different terroirs which complement each other in the blend (rolled pebbles which bring fatness and power; sands for freshness and acidity; red clay covered with rolled pebbles which brings structure and body; and finally a sandy-limestone hillside which gives finesse).

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 28 days with daily manual pressing.

AGEING PROCESS

3/4 en foudres et 1/4 en demi-muids (600 litres), pendant 12 mois.

TASTING

The estate's flagship cuvée, always at the top of international rankings. The robe is dark with purple reflections. On the nose, the still discreet aromas of crushed black fruits and garrigue are just waiting to melt into a noble and fresh substance, to reveal finesse and elegance on the palate.

FOOD PAIRING

Hare stew à la Royale.



Drink within 10 to 25 years after bottling



15 - 17°C
(59 - 62,5 °F)