

DOMAINE DE LA JANASSE



The Reds IGP de la Principauté d'Orange Terre de Bussière

BLEND

55% Merlot, 25% Syrah, 10% Grenache, 10% Cabernet.

YIELD

50 hl/ha

ACREAGE

15 hectares

LOCATION

The locality known as "Bussière" is a gravelly alluvial soil on the edge of the Ouvèze, in the commune of Courthézon.

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

90% destemming then maceration for 12 to 15 days.

AGEING PROCESS

In barrels, for the Merlots (of which 1/3 are new barrels), and concrete vats, for 12 months.

TASTING

Well structured, the cuvée Terre de Bussière combines the delicacy of Merlot with a more classic southern verve, on notes of black fruits and leather.

FOOD PAIRING

Mediterranean food.



Drink within 5 to 8 years after bottling



15 - 17°C (59 - 62,5 °F)