

DOMAINE DE LA JANASSE



The Whites
IGP de la Principauté d'Orange
Viognier

BLEND

100% Viognier, partially planted in 1998.

YIELD

50 hl/ha

ACREAGE

2,5 hectares

LOCATION

On different terroirs, mostly sandy, to the east 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. Massal selection from the famous terroir of Condrieux.

WINE-MAKING PROCESS

Morning manual harvest in boxes with sorting in the vineyard. Pneumatic pressing then wine-making process in vats.

AGEING PROCESS

On sediments, 60% in vats and 40% in barrels (including 1/4 new wood) with stirring, for 6 months.

TASTING

Notes of peach, apricot and white flowers emerge from this medium-bodied, round, textured and balanced Viognier.

FOOD PAIRING

As an aperitif or on a salad of scallops and mesclun.



Drink within 3 years after bottling



13 - 15°C (55,5 - 59 °F)