

DOMAINE DE LA JANASSE

The Whites
AOC Châteauneuf-du-Pape
Prestige



BLEND

70% Roussanne, 15% Grenache (over 60 years old), 15% Clairette (over 60 years old).

YIELD

25 hl/ha

ACREAGE

0,4 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. The malolactic fermentation is made out in barrels.

AGEING PROCESS

In barrels (1 to 3 years old) with stirring, for 14 months.

TASTING

Power and balance could sum up this confidential cuvée by its rarity but prized by connoisseurs. A festival of fruity notes (peach, citrus fruits, pear and vanilla) is offered in a concentrated wine but keeping all its freshness.

FOOD PAIRING

Lobster thermidor.



Drink within 5 to 8 years after bottling



13 - 15°C (55,5 - 59 °F)