

DOMAINE DE LA JANASSE

The Rosés IGP Méditerranée



BLEND

70% Grenache, 30% Syrah.

YIELD

50 hl/ha

ACREAGE

3 hectares

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.
50% by « rosé de saignée » process and 50% by pressing.

AGEING PROCESS

In vats for 3 to 4 months.

TASTING

This Provençal-style rosé, with its light pink/salmon color, reveals juicy notes of citrus fruit and orange zest, with a hint of minerality. It is light and fresh, with an elegant, clean finish.

FOOD PAIRING

Perfect for the aperitif.



Drink within 2 years after bottling



11 - 13°C (52 - 55,5 °F)