



CHÂTEAUNEUF-DU-PAPE, DOM. DE LA JANASSE (37.5 CL) – 2021



TASTING NOTES

A classic of classics, playing on the blending of terroirs and grape varieties, this very fine Châteauneuf-du-Pape offers a greedy nose of kirsch, truffle and candied orange. The attack is soft, suave and very harmonious. It delights by its immediate, tender and melting side, but very typical of its origin. The balance is masterful.

Guide Vert RVF: 92/100

PROVENANCE

CÔTES DU RHÔNE SUD

APPELLATION

CHÂTEAUNEUF-DU-PAPE

DOMAIN

LA JANASSE

GRAPE VARIETIES

65% DE VIEUX
GRENACHE, 20% SYRAH,
10% MOURVÈDRE, 5%
CINSAULT

FOOD AND WINE

RACK OF PORK COOKED
AT LOW TEMPERATURE,
PRESERVED
VEGETABLES,
WILD MUSHROOMS
- MEDALLIONS OF
VENISON, PEPPER
SAUCE - CRÉPINETTE
OF LAMB WITH CUMIN
AND APRICOTS.



OENOLOGY

This cuvée comes from several different terroirs (sand, pebbles, red clay) located in the northern part of the appellation and on the La Crau plateau. Surface area: 10 hectares. The vines are cultivated without pesticides or insecticides and the manure is of natural origin. The soil is worked without weedkillers to maintain the aeration and suppleness of the soil. Yields of 25/30 hl/ha.



VITICULTURE

80% de-stemming. Maceration for 21 to 28 days with daily manual punching down. Matured 80% in foudres and 20% in barrels (1/3 new) for 12 months.