



# DOMAINE DE LA JANASSE

## Côtes-du-Rhône Reserve

Over the last quarter century, Domaine de la Janasse has become one of the most highly-regarded estates in Châteauneuf-du-Pape. Led by siblings Christophe and Isabelle Sabon, the estate combines the best of both traditional and modern techniques to craft a collection of truly riveting wines from “simple” value-priced VDP’s to their benchmark Châteauneufs.

The estate was founded in 1976 by Aimé Sabon, the father of Christophe and Isabelle, who still oversees the vineyards. The property consists of 40 hectares, spread over as many as 70 different parcels throughout the appellation. While Aimé works in the vineyards, his children, Christophe and Isabelle, are in charge of wine production. Christophe is a self-proclaimed “great defender of Grenache,” which still represents 75% of their vines. With assistance from Aimé and Isabelle, he manages the common rusticity of Grenache-based wines through meticulous work in the vineyards and cellar. The result is a wide range of rich and flavorful Châteauneuf-du-Papes, Cotes-du-Rhône and Vins de Pays that are complex and balanced – often in contradiction to a region better known for sheer exuberance and power.

Domaine la Janasse was one of the first properties represented by European Cellars and for many years we sold their dependable and quaffable bistro-styled Côtes-du-Rhône. A few years ago while tasting in their cellar we sampled a portion of this cuvée out of foudre and the Côtes-du-Rhône Reserve was born. It’s a more serious effort than the regular Côtes-du-Rhône bottling that showcases the estate’s ability to marry richness with finesse.

### ACCOLADES

- 92 – 2016 Côtes-du-Rhône Reserve – Jeb Dunnuck
- 92 – 2015 Côtes-du-Rhône Reserve – Jeb Dunnuck
- 92 – 2012 Côtes-du-Rhône Reserve – Wine Advocate

#### ORIGIN

*France*

#### APPELLATION

*Côtes-du-Rhône*

#### SOIL

*Clay, sand*

#### AGE OF VINES

*10-60*

#### ELEVATION

*50 meters*

#### VARIETIES

*Grenache, Syrah, Mourvedre, Carignan, Cinsault*

#### FARMING

*Practicing organic and biodynamic*

#### FERMENTATION

*Hand harvested, 20% whole cluster, fermentation in tank, 12-15 day maceration*

#### AGING

*12 months in foudre*



ERIC SOLOMON  
SELECTIONS